



## Bordeaux Rouge

Its garnet-red colour reveals a fine nose with notes of red and sometimes black fruit. Round and delicate on the palate. On the palate, a subtle blend of red fruit and spices.



**Cépages :** 50% Merlot – 50% Cabernet Sauvignon



**Soil :** Clay-Limestone



**Vinification :** Samples of grapes are taken and tasted in order to harvest it at its optimal ripeness. In order to keep the specificity of each grape variety and their terroirs, the vatting is done separately. Then, there's a first cold maceration in order to extract fruit's aromas. Afterwards, there's a long traditional vatting time in thermo regulated tanks, this fermentation and maceration lasts between 18 and 25 days. The final maceration lasts 4 days in order to give a good body and make a well-structured wine. The last step is the malolactic fermentation to soften wines. Ageing in inox tanks. Bottled at the property.



### Tasting



A garnet-red colour with purple highlights.



The nose is fresh with notes of red fruit (cherry, raspberry) and black fruit (blackcurrant).



Lively on the palate with good length. A fresh, fruity wine with silky tannins.



### Service :

Served at room temperature, it can be enjoyed with all types of meal.

