



GRAPES:

Merlot, 90%, Cab. Franc 7% & Cab. Sauvignon 3%

D.O.: Bordeaux

THE TERROIR

Ancient sandy and gravel soils on iron-clay subsoil.

WINEMAKING:

With modern techniques, one-month maceration. Increase in temperature during fermentation to bring out fresh fruit aromas from the pulp. 12-months ageing in French oak barrels.

TASTING NOTES:

Color: Dark red with purple shades

Nose: Red fruit aromas with wood and vanilla notes

Palate: Round, good structure with silky and elegant tannins. Oak well integrated to give a smooth, long and elegant finish.

Food Pairing : Red and white meat (steak, steak tartare, lamb, duck breast), grilled vegetables, or cheese.

