

METISSAGE

ROUGE



During a visit to a friend's home, a winemaker in Languedoc Roussillon, Jérémy Ducourt discovered naturally disease-resistant grape varieties. Enthused by the idea of elaborating wines that would be more respectful to the environment, he convinced the rest of his family to plant the very first vineyards of this kind in Bordeaux.

These grape varieties are the result of a natural crossbreed between world-renowned grape vines and more robust wild vines; METISSAGE is the fruit of this innovative and singular union: a truly UNIQUE wine.

IDENTITY CARD

Grape's name : Cabernet Jura
Parents : Cabernet Sauvignon + wild vines
Date of birth : 1991
Nationality : Suisse
place of living : Bellebat, Entre-Deux-Mers
Size : 1,7 ha
Education : Bordelaise and respectful of environment



VINIFICATION

Harvest: Mid of September
Maceration and fermentation : Vatting and fermentation at 26 ° C for 15 days. Regular pump overs and delestage. Post-fermentation maceration at 30 ° C for 10 days. Malolactic fermentation at 18°C.
Ageing : Thermo-regulated stainless steel vats.
Average annual production : 5 500 bottles

TASTING

METISSAGE ROUGE has an intense nose blend of spicy flavour, blackfruits and blackcurrant.
On the palate, it is a mix of power and softness with a lot of juicy ripe red fruits and silky tannins.

This wine matches perfectly with the aperitif, deli meat, barbecue, spicy food, cheese and chocolate dessert.
To be drunk young.