



# Réserve BORDEAUX

## BORDEAUX ROUGE



Our Bordeaux range reflects our company's values, and focuses on accessibility and quality. Produced from a selection of our youngest vines, the wines receive the same care as the rest of our production. Ambassadors for the Bordeaux appellation, these wines will surprise you with their pleasant, easy-drinking character and do not need to be aged.

### VINEYARD

**Region :** Bordeaux, Entre-Deux-Mers, France

**Surface area :** 8 ha 30

**Soil type :** Clay-limestone

**Grape varieties :** Merlot, Cabernet Sauvignon

**Vineyard management :** Guyot pruning, de-budding, thinning out leaves, green harvest, sustainable agriculture

**Vineyard manager :** Philippe Ducourt

### THE WINE

**Harvest :** Machine harvesting in the cool, early morning

**Maceration :** Pre-fermentation cold maceration of 24 to 48 hours

**Fermentation :** Alcoholic fermentation in thermo-regulated stainless steel vats at around 26°C then a gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation in thermo-regulated stainless steel tanks at around 18°C.

**Ageing :** Ageing in oak barrels and stainless steel vats

**Average annual production :** 60 000 bottles

**Oenologist :** Jérémy Ducourt

### TASTING NOTES

**Colour :** Deep red with a purplish tint

**Nose :** Pleasant aromas of cherry, raspberry and blackberry with a final note of vanilla

**Mouth :** Robust and well-rounded, with supple tannins and a lasting finish

**Food pairings :** Charcuterie, tapas, red meat, white meat, cheeses

