



Reserve 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

