

Pick Nick

As soon as the sun shines, the desire to go for a picnic takes us.

On the grass, on the water's edge, in the countryside or in the city, there is no rule. Just to enjoy this special time with the beloved one or with friends, and to share a convivial meal.

To make this casual moment perfect, our family produces this range of Bordeaux wine, with no other pretence than to offer you a quaffable, fruity and easy drinking wine.



BORDEAUX RED

VINEYARD

Region : Bordeaux, France

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

Macération : 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

Annual production : 300 000 bottles

Winemaker : Jérémy Ducourt

DÉGUSTATION

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 : veggies, salads, tofu

A wine to be shared !