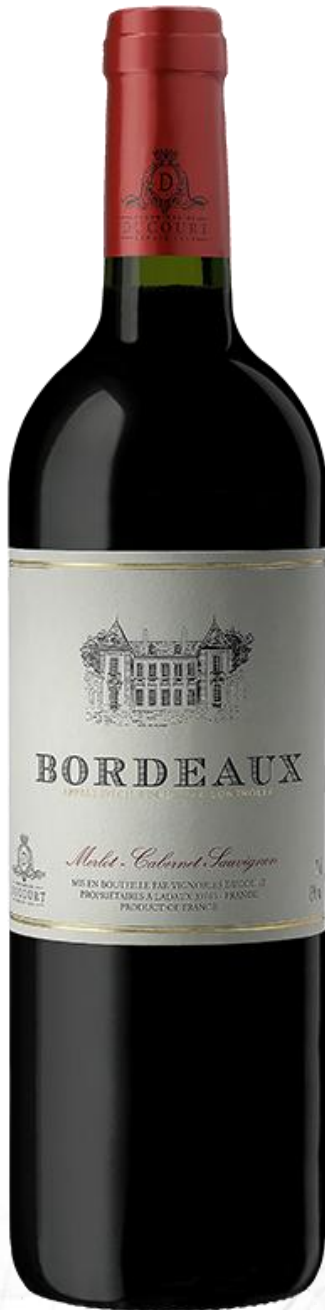




# BORDEAUX

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

**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 vats at around 18°C

**Ageing :** Ageing in stainless steel vats

**Annual production :** 180 000 bottles

**Oenologist :** Jérémy Ducourt

## TASTING NOTES

**Colour :** Bright ruby hue

**Nose :** Pleasant aromas of red fruits and vanilla

**Mouth :** Robust, round and supple. Well balanced

**Pairing foods :** Charcuterie, tapas, red meat, white meat