





THE VINEYARD

Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. The tide, which flows up both of the region's rivers, brings very specific characteristics to the wines. With its huge size, Bordeaux reds offer an infinite palette of flavours and combine their qualities in myriad different ways.

WINEMAKING AND AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature using selected yeasts, with 2 to 3 weeks on skins to provide a round and supple wine. Ageing in stainless-steel and concrete tanks.



GRAPE VARIETIES

60% Merlot, 30% Cabernet sauvignon, 10% Cabernet franc



FOOD PAIRINGS

Serve at between 16 and 18°C. Can be enjoyed throughout the meal.



TASTING

Vivid red colour with good intensity. Clean, fruity nose. Fruity and round on the palate, with a good level of supple tannins. Traditional.

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