



APERTUS

PREMIÈRES CÔTES DE BORDEAUX 2018

OUR BRANDS

THE VINEYARD

TERROIRS : CLAY AND LIMESTONE.

YIELD : 45 HECTOLITERS / HECTARE.

PLANTING DENSITY : 4 500 VINE / HECTARE.

GRAPES VARIETIES : SAUVIGNON, SÉMILLON.

THE WINE

Blend

Sauvignon, Sémillon

Vinification

Traditional.

Ageing

Low temperature fermentation, manuel harvesting.

Ageing potential

Ready to drink now, this wine will keep for 2 to 3 years.

Tasting

An appealing straw yellow colour.

A complex nose of prunes, honey and apricot jam.

A well-balanced wine on the palate, full-bodied, heady and rich in sugar.

A pleasant, fresh finish with hints of candied fruit.

Food pairing

Perfect with ice cream and pastries.

