



CHÂTEAU FRANC PIPEAU

SAINT-ÉMILION GRAND CRU 2016

The vineyard dates back to 1680. The Bertrand family has upheld its passion for vines and wine for five generations. Jacques Bertrand and his children are now building on that know-how with a combination of modernity and tradition. Stringent selection plus desuckering, green harvesting and leaf thinning provide a proper control of yield and optimize quality. The grapes are hand picked before being sorted.

THE VINEYARD

LOCATION : SAINT-ÉMILION

TERROIRS : CLAY AND LIMESTONE, AND SAND AND GRAVEL

SURFACE AREA : 5,30 HECTARES.

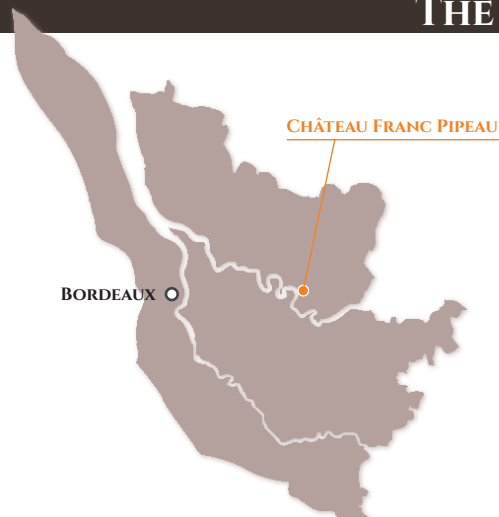
YIELD : 45 HL/HA

GRAPES VARIETIES : MERLOT, CABERNET-FRANC

PLANTING DENSITY : 6500 VINE/HA

AVERAGE AGE OF THE WINE : 28 YEARS

THE WINE



Blend

75% Merlot, 25% Cabernet-Franc.

Vinification

In temperature controlled stainless steel vats followed by 15 months.

Ageing

In oak barrels.

Ageing potential

Ready to drink now, this wine will reach its full potential around 2022.

Tasting

A very beautiful, brilliant, intense, ruby colour. It has a very intense and complex nose marked by fresh fruit and slightly woody notes. The attack is frank and the wine is balanced on the palate with mellow tannins devoid of all aggressiveness..

Food pairing

Perfect with poultry, roast wildfowl, duck preserve or Brie, Edam or Emmental cheese.

