



# APERTUS

## PREMIÈRES CÔTES DE BORDEAUX 2018

OUR SIGNATURE WINE

### 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.



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