A selection crafted from the finest vats of Merlot and Cabemet grapes, painstakingly aged for 12 to 15 months in stainless steel vats.

LOCATION : BORDEAUX.

TERROIRS: CLAY AND LIMESTONE.

PLANTING DENSITY: 3 500 - 4 000 VINE/HA.

YIELD: 55HL/HA

GRAPE VARIETES: CABERNET, MERLOT.

THE WINE

Blend

80% Merlot, 20% Cabernet

Vinification

Traditional.

Ageing

12 to 15 month instainless steel vats.

Ageing potential

Ready to drink now,

this wine will keep for 2 to 5 years.

Tasting

A vibrant, ruby red colour.

A subtle nose with hints of blueberry, prunes and dried fruit.

Full-bodied and well textured on the palate,

revealing the smooth character of the very ripe Merlot grapes.

Food pairing

Perfect with red meat, poultry or soft cheese.



