

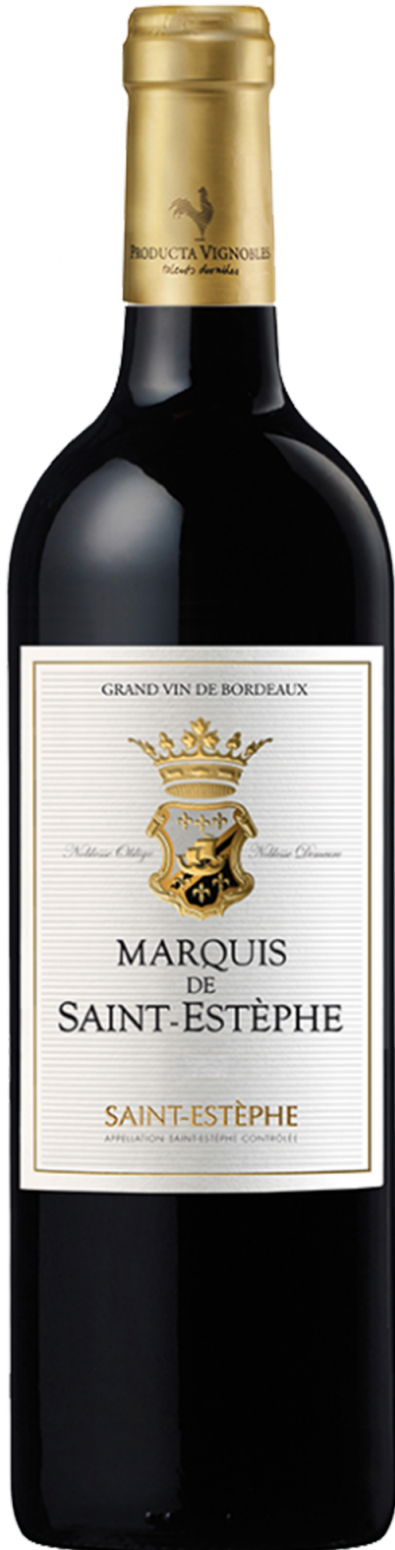


PRODUCTA VIGNOBLES

*talents durables*

## MARQUIS DE SAINT-ESTÈPHE

### AOC Saint-Estèphe - Red



#### LOCATION

Saint-Estèphe is one of the largest communal appellations of the Médoc, with a surface area of 1370 hectares. The vineyard is planted on well-drained gravel outcrops which protect the vines from excessive humidity. The sub soil, made up of clay and limestone, gives the wines their unique personality. Saint-Estèphe wines are tannic, deep and powerful and with age they take on body, fruitiness and delicacy.

#### PRESENTATION

Native to the Médoc and more particularly to St Estèphe, Marquis de St Estèphe is a historic cuvée from the left bank of the Bordeaux vineyard.

#### WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. To obtain a wine for ageing, rich in tannins, this takes 3 to 4 weeks.



#### VARIETALS

Merlot 60%, Cabernet sauvignon 35%, Cabernet franc 5%



#### FOOD PAIRINGS

Serve at between 16 and 18°C with red meat or a cheese platter.



#### TASTING

Attractive deep red colour. Nose of ripe fruit, slightly spicy, fine. Full on the palate, fruity, with well-integrated tannins.



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