



L'HORIZON BLEU

AOC Puisseguin-Saint-Emilion - Red - 2022

LOCATION

The Puisseguin Saint-Émilion appellation is reserved for still red wines. Its geographical area is limited to part of the commune of Puisseguin to the north-east of Bordeaux, 10 kilometres from Saint-Émilion in the Libourne region. The rugged landscape is made up of hills with a mosaic of vineyard plots covering the slopes and the plateau. Vines were probably planted in this region in Gallo-Roman times.

This cuvée is the result of a stringent selection of the best hillside plots crossed by superb veins of blue clay, giving this wine depth and freshness. It is the same soil that can be found on prestigious terroir such as Pomerol.

PRESENTATION

Our teams have developed a poetic range reflecting the finest special character of our terroirs. Each plot has been meticulously selected by a team of experts, to bring the best typical character to the blend and thus reveal the subtleties of the soils of our appellations.

Our goal is to promote our appellations and their nuances in the best possible way.

WINEMAKING & AGEING

Grapes picked at perfect ripeness. Traditional Bordeaux winemaking, with destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature for 2 to 3 weeks, followed by the malolactic fermentation. Gentle extraction of tannins. Aged in tank for 10 months, then bottled to preserve the fruity aromas. 5 to 10 years



VARIETALS Merlot 100%



FOOD PAIRINGS

Serve at 16°C to 18°C with roast butternut squash with mushrooms or duck breast with spices



TASTING

The result of work carried out with the greatest respect for the terroir, this cuvée expresses the special characteristics of the soil, with a deep colour and pure aromas of fresh fruit, blackcurrant and blackberry. The attack is full. The smooth, silky tannins of Merlot, the single grape variety in this cuvée, are evident. Beautiful harmony for this wine made with respect for the terroir.



L'horizon bleu

Puisseguin Saint Emilion









Producta Vignobles - 13, avenue de la Résistance, 33310 Lormont Tel. +33 5 57 81 18 18 - contact@producta.com - producta.com