



PRODUCTA VIGNOBLES
talents durables

SÉLECT RÉSERVE DES CHARTRONS

AOC Médoc - Red



LOCATION

The Médoc appellation comprises a wide variety of soil types, including sand, gravel, clay, stones and pebbles. The wines of the Médoc are all produced by blending different grape varieties and from this marriage come the richness of the wines, the excellence of the vintages and the exceptional qualities which have made the region's reputation.

PRESENTATION

Médoc winegrowers have always taken good care of their vines. In 1709, after a hard winter which devastated the vineyard, growers replanted with noble grape varieties planted in straight lines to facilitate cultivation. Winemaking techniques were also improved to allow better conservation of the wines.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Thermovinification of part of the harvest to obtain a must rich in colour and fruity aromas. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This takes 2 to 3 weeks to provide a supple, rounded wine. Ageing in stainless-steel and concrete tanks.



VARIETALS

Merlot 60%, Cabernet
sauvignon 40%



FOOD PAIRINGS

Serve at between 16 and 18°C.
Can be enjoyed throughout the meal.



TASTING

Vivid red colour of medium depth. Fruit-driven on the nose. Round on the palate, tannic but without excess. Very pleasant in its youth, to take full advantage of its fruity characters.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.