



PRODUCTA VIGNOBLES
talents durables

L'EXCELLENCE DU MÉDOC

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.

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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