



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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