



L'ÎLE INATTENDUE

AOC Médoc - Red - 2022

LOCATION

Located in the Médoc vineyard, L'ile Inattendue comes from gravel soils with unique characteristics, reflecting sunlight by day while storing heat to ensure warm nights. The soils are well drained, avoiding excess water, which concentrates the aromas. The proximity of the estuary and the ocean creates a microclimate in the Médoc that moderates temperatures, promoting harmonious ripening and distinctive elegance. Once part of an island, the selected plot was created from alluvial deposits, small gravel and sand washed down by the Garonne. In the 17th century, the marshes surrounding the island were drained for land reclamation, and it now forms part of the mainland.

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 Médoc 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 mushroom risotto or lamb shoulder confit.



TASTING

The result of work carried out with the greatest respect for the terroir, this cuvée expresses the special characteristics of the soil, very typical of the Médoc, with pure notes of fresh fruit and liquorice. Very elegant, fresh and long on the palate, with round, smooth tannins.



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SÉLECTION PARCELLAIRE sur sol rich

te parcelle est située à Jau-Dignac-et-Loiros une ancienne île de l'estuaire de la Gironde. s dépôts de graves et de sable, charriés par

Médoc









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