



# LES CHARMES DE NAYAT

AOC Puisseguin-Saint-Emilion - Red

## LOCATION

The Puisseguin Saint-Emilion appellation is reserved for still dry red wines. The vineyard is located to the north-east of Bordeaux, 10km from Saint-Emilion in the Libourne region. The rugged landscape consists of a mosaic of vineyard parcels planted on the slopes and the plateau. The vine has probably been cultivated in this region since Gallo-Roman times. The wines are full-bodied, delicious and with powerful tannins.

#### WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This step takes about 2 to 3 weeks to obtain a supple, round wine. Malolactic fermentation, then ageing in stainless-steel and concrete tanks.



# **VARIETALS**

Merlot 70%, Cabernet franc 20%, Cabernet sauvignon 10%



### FOOD PAIRINGS

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



## **TASTING**

On the nose, a wine with a fruity aromatic structure, with notes of blackcurrant, blackberry and fresh fruit. On the palate the wine is an exact reflection of the nose, fleshy, light and fruity.













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