



ARNOZAN

AOC Saint-Estèphe - Red



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

Cours Xavier Arnozan is the historic and strategic home of Bordeaux wine merchants. Linking the centre of Bordeaux with the quai des Chartrons, an important commercial port in the 17th century, merchants based themselves here to export to many foreign countries where the wines of Bordeaux were already appreciated. Discover the world of Arnozan through its complete palate of appellations: Bordeaux dry white, Bordeaux rosé, Bordeaux red, Bordeaux supérieur, Côtes de Bergerac moelleux (sweet), Médoc, Saint-Estèphe, Lussac Saint-Emilion... and now the red and white Bordeaux Esprit d'Arnozan.

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. Ageing in barrel for at least 6 months, so that the wine develops its bouquet and its aromas.



VARIETALS

Merlot 60%. sauvignon 40%

Cabernet



FOOD PAIRINGS

Serve at between 16 and 18°C with red meat or a cheese platter.



TASTING

Attractive deep and vivid red colour. Fine on the nose with notes of ripe fruit combined with vanilla and toasty flavours. Full on the palate with a good balance between fruit and oak. Good length.



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SAINT ESTEPHE

RÉSERVE DES CHARTRONS







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