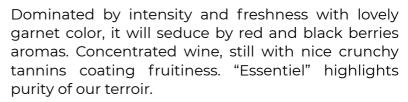
ESSENTIEL BORDEAUX

100% Merlot





Elaboration: This cuvée was vinified without any addition of SO2 from the harvest to the bottling. Total SO2: 4mg/L Individual berries are selected on a sorting table followed by fermentation in concrete tanks at 28°C. During the fermentation, the must is gently pumped over the fermentation cap for smoother tannins. 20 days maceration. Gentle pneumatic pressing.

Ageing: 9 month in concrete tanks. Light fining before filtration to maintain a clean, bright fruit expression of the grape.

Guilty pleasures wine! Drink on casual cuisine, poultry, carpaccio beef or chocolate desserts.

Yield: 45 hl/ha

Production: ~ 25 000 bottles

Soil: Chalky - Clay | Latitude: 44'48" | Altitude: 80m,

North West facing | Vines: 20 years old

90 Pts DECANTER 2020 92 Pts James Suckling 2020

