

ESSENTIEL BORDEAUX

100% Merlot

SULFITES FREE

Dominated by intensity and freshness with lovely garnet color, it will seduce by red and black berries aromas. Concentrated wine, still with nice crunchy tannins coating fruitiness. "Essentiel" highlights purity of our terroir.

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

