



# BORDEAUX SUPÉRIEUR

*80% Merlot, 20% Cabernet-Sauvignon*



Rich and round, with precise grapes aromas. This wine reflects the many parcels of vines at Grand Verdus. It is intense and fresh, with numerous fragrances of red fruits, exotic spices and liquorice. Supple in the mouth and instantly pleasurable.

**Vinification** : sorting table, stainless steel fermentation, limited yeast addition, moderate pumping-over and temperature (28°C) for smoother tannins. 20 days maceration on average. Gentle pneumatic pressing.

**Ageing** : 16 to 20 months in stainless steel and concrete tanks. Limited racking to maintain a clean, bright fruit expression. Light fining before filtration.

**Drink over** a 3 to 6 years period, with « bistrot » cuisine, poultry or grilled beef, in relaxed occasions.

**SILVER** Concours Paris 2020