GÉNÉRATION Bordeaux supérieur

55% Cabernet-Franc, 45% Merlot



With an emphasis on high level of Cabernet-Franc for Bordeaux, a wonderful but erratic grape, this wine is a blend of youth, wisdom and experience, gained from 3 successive family "Generations". Ageing in used French oak barrels, to keep freshness of Cabernet-Franc fruit. A full bodied wine with soft tannins, long finish, complex and aromatic.

Vinification: Harvested per vine plot, sorting table, gentle fermentation for supple tannins, careful pumping over, 28/30°C maceration, for 3 weeks in average. Gentle pneumatic pressing. Malolactic in stainless steel tanks.

Ageing: 13 months in used French oak barrels, 1 to 3 years old. Limited racking for better fruit freshness. Light fining before filtration.

Drink over a period of 5 to 8 years, preferably decanted. Best with a pork roast, beef steak or a selection of cheese. As simple as that!

Yield: 40 hl/ha

Production: ~ 25 000 bottles

90 Pts Andreas Larsson **Gold** Berliner Wein Trophy