



2015 AOC SAINT-EMILION

WINE TASTING

Solar profile, powerful and voluptuous with notes of ubiquitous ripe fruits

SOIL

Clayey and sandy

GRAPE VARIETIES

Blend of Merlot (80%) and Cabernet Franc (20%)
Average age of the vine : 30 years

ACREAGE

7,5 hectares

HARVEST

Manual with sorting of the grapes

WINEMAKING

Crushed and destemmed berries maceration, fermentation with indigenous yeast starter in stainless steel vats, extraction by pumping-over, long vatting and final hot maceration

AGEING

12 months in stainless steel vats

BOTTLED

On 22 march 2017

No fining and a minimum of sulfites to guarantee a wine wich can be kept from 5 to 10 years

FINAL ANALYTICAL FEATURES

ALC: 14% by vol
TA: 3,25 g/l H2SO4
pH: 3,62
AV: 0,44 g/l H2SO4
Fixed SO2: 32 mg/l