



## 2015 AOC SAINT-EMILION GRAND CRU

### WINE TASTING

A nose of ripe red fruits, subtly woody, with vanilla and spicy notes. Solar profile, voluptuous and beautiful density in the mouth

### SOIL

Clayey and sandy

### GRAPE VARIETY

Merlot 100%

Selection of old vines over 50 years old

### ACREAGE

1,95 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 French oak barrels

### BOTTLED

On 3 august 2017

No fining and a minimum of sulfites to guarantee a wine which can be kept from 10 to 15 years

### FINAL ANALYTICAL FEATURES

ALC: 14 % by vol

TA: 3,44 g/l d'H<sub>2</sub>SO<sub>4</sub>

pH: 3,56

AV: 0,46 g/l d'H<sub>2</sub>SO<sub>4</sub>

Fixed SO<sub>2</sub>: 24 mg/l

