

Bordeaux Rouge



Harvesting is done by machine equipped with a demoger. Conventional fermentation in concrete vats with 20% of the harvest undergoing pre-fermentation cold maceration. Short fermentation on skins - 10-12 days - to extract a maximum amount of fruit without too much tannin. Vat-aged for 10 months to a year in a climate-controlled cellar.

Owned by the Vrignaud family through three generations, the estate makes an excellent job of farming an outstanding terroir in the Premières Côtes de Bordeaux area. With 12 hectares of vines, four of which produce sweet white wines of the highest quality, the vineyard is run with passionate dedication and determination by Joël Vrignaud. The vines are planted on gravelly soils and yield wines of great distinction and elegance.

Grape varieties : Cabernet Sauvignon, Merlot, and Cabernet Franc

Vineyard age : 25-years-old

Exposure : South

Soil : Gravel

Alcohol : 13%

Tasting notes :

Brilliant garnet in hue, with a nose of ripe black fruit underpinned by more spicy accents of cloves and pepper. The generously fruit-forward, fresh attack gives way to superb extract over a plump, smooth, ripe and delightfully fresh structured base.

