



## Daylis 2021

AOC Montagne-Saint-Emilion, Bordeaux, France

A harmonious, delicious wine that's easy to enjoy: simplicity is good.



### PRESENTATION

This wine with its lilting name is unanimously acclaimed. The nose reveals subtle toasty notes, but above all aromas of red berries such as blackberry and wild strawberry. On the palate, freshness and fruit give way to perfectly controlled power.

### THE VINTAGE

The 2021 vintage was a challenging one.

Historic frosts hit the vineyards at the beginning of April, but our vines were spared for the most part, thanks to a hilly vineyard with high plots that were able to avoid the frost. Subsequently, we had to increase our vigilance tenfold during the summer to avoid any risk of mildew due to wet weather. We took the risk of not harvesting too early that year, and the results were conclusive: the month of October was particularly sunny, allowing our grapes to slowly reach very good ripeness...

### LOCATION

Vineyard surface area: 21 hectares

Grape varieties: 80% Merlot, 15% Cabernet Franc and 5% Cabernet Sauvignon

Appellation: Montagne Saint-Emilion

### TERROIR

Terroir: Clay-limestone, clay-siliceous and sandy soils

### IN THE VINEYARD

Manual pruning in winter on hillside plots then later on other plots to delay bud burst and the risk of frost.

Pruned branches crushed and reused in compost for the soil.

Yield control.

Mechanical harvesting.

### WINEMAKING

Traditional in temperature-controlled stainless steel vats combined with a micro-oxygenation process.

Alcoholic fermentation followed by malolactic fermentation

Daily pumping over and pigeage (punching down the cap)

### AGEING

9 months in steel vat and 3 months in french oak barrels



#### VARIETAL

Merlot 100%

#### TECHNICAL DATA

Surface area of the vineyard: 21 ac

#### 13,5 % VOL.

GM: This product contains no GMOs or GMO-derived components.  
Contains sulphites.

#### SERVING

Serving temperature around 17/18 °C

#### AGEING POTENTIAL

3 to 5 years

#### TASTING

The nose subtle toasted notes, but above all aromas of red berries such as blackberry and wild strawberry. In the mouth, the freshness and the fruit give ways to a perfectly controlled power. Simplicity is good.

#### FOOD PAIRINGS

Parma ham, salmon sashimi, ewe's milk cheese and black cherry jam...

#### CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Desserts, Cheese, Fish, Poultry

