



Château Manoubrey

AOC Bordeaux supérieur - 2021 - **RED**

PRESENTATION

Situated in the picturesque commune of Tabanac, the Château Manoubrey holds a proud position in the heart of the Entre-deux-Mers. This region, nestled between the rivers Dordogne and Garonne, is not only steeped in history but also boasts of noble grape varieties and a terroir of immense repute. Each sip of this claret captures the essence of its birthplace, a medley of tradition, terroir, and innovation. It stands as an exemplar of Bordeaux Claret, echoing both the distinct characteristics of its renowned terroir and the mastery behind its winemaking.

THE WINE

VARIETALS: Merlot 100%

WINEMAKING / AGEING: After being harvested, the grapes are crushed. The grape skins remain in contact with the juice for 24-48 hours. This extended maceration allows for a deeper color extraction and a more pronounced aromatic and flavor profile compared to rosé. Then, the juice is gently pressed off the skins to ensure that only the desired flavors and color are extracted.

TASTING

Bright, clear ruby colour,

A highly aromatic nose evoking elderberry, blackcurrant and crushed strawberry.

The first sensations are of red fruit, and the body is full-bodied, tasty and delicious.

SERVING / FOOD PAIRINGS

SERVING: 10°C

FOOD PAIRINGS: Salads, barbecue

