

## 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

