



Duc de Berticot

MAGNUM

AOP Côtes de Duras - 2019 - **RED**

PRESENTATION

This cuvée is made from the best plots of the Berticot vineyards. They have been vinified with jealous care and aged to perfection.

They can be enjoyed now, but will wait for your pleasure for many years. It is a testimony to the qualities of our "Côtes de Duras" terroir and the know-how of our winegrowers.

THE WINE

VARIETALS: Merlot 84%, Cabernet sauvignon 10%, Cabernet franc 6%

WINEMAKING / AGEING: Traditional winemaking with 20 days of maceration, ageing for 10 to 12 months in French oak barrels.

TASTING

The wine has a nice ruby red color. The intense nose combines vanilla and spicy notes with ripe grapes. The wine is voluminous in the mouth, the small fruits flavors and the round tannins form a powerful harmony.

SERVING / FOOD PAIRINGS

SERVING: 16°C.

FOOD PAIRINGS: Cheese, ham platter, roasted red and white meat.



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