Esprit d'Estuaire Collection Privée 2022

AOC Médoc, Bordeaux, France

PRESENTATION

The history of the Médoc is deeply linked to the Gironde Estuary. The vineyard was able to develop, notably thanks to navigation on the river: the ports of the Médoc supplied the city of Bordeaux. It seemed natural to us, the Vignerons d'Uni-Médoc, to pay tribute to our roots through a wine made from a selection of highly qualitative plots and crafted with rigor and passion by women and men from the Médoc.

TERROIR

25% Clay-limestone
25% Gravel
25% Sandy-gravelly
25% Sandy-clayey

AGEING

Barrel

VARIETALS

Merlot 55%, Cabernet sauvignon 40%, Petit verdot 5%

Contains sulphites.

SERVING

Serve between 16 and 18 degrees

AGEING POTENTIAL

10 to 15 years

TASTING

Extremely intense and deep color. The bouquet is very harmonious with its candied red fruits, its very elegant woody notes, and its toasted notes. The palate is magnificent: ample, dense, fleshy, perfectly wooded with a sensational fruity taste. Here is a highly distinguished Médoc!

CLASSIC FOOD AND WINE PAIRINGS

Desserts, Game, French cuisine, Red meat

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.