



Les Catherineaux

AOP Saint-Emilion grand cru - 2022 -
RED

PRESENTATION

This Saint-Émilion Grand Cru, crafted with precision and expertise, is a tribute to the richness of this unique terroir. The vineyards, perched on well-exposed plateaus and slopes, enjoyed generous sunshine that allowed the Merlot and Cabernet Franc grapes-the emblematic varieties of the appellation-to reach perfect ripeness. The result is a wine that combines both power and elegance, with silky tannins and a promising structure that will continue to improve with age.

THE WINE

VARIETALS: Merlot 75%, Cabernet franc 25%

WINEMAKING / AGEING: Traditional winemaking and ageing in French oak barrels.

ALCOHOL CONTENT: 14,5 % vol.

TASTING

Les Catherineaux displays a deep and intense red color. It reveals on the nose powerful notes of black fruit enhanced by a subtle touch of oak. On the palate, the wine is structured, offering fruit, spicy nuances, and rich, silky tannins. This vintage, marked by a strong personality and significant ageing potential, already stands out as a must for wine lovers in search of finesse and complexity.

SERVING / FOOD PAIRINGS

SERVING: Serve around 16-17°C

FOOD PAIRINGS: Les Catherineaux will pair beautifully with roast lamb, a selection of hard cheeses, or a mushroom risotto infused with truffle.

