

Intention sans Sulfites

AOC Bordeaux - 2018 - **RED**

PRESENTATION

The grapes were harvested early to preserve the full potential of the fruit. Traditional vinification and maceration were carried out. The vinification process was conducted without the addition of sulfur, and the yeast did not produce any either. The sulfur content is less than 10 mg/l. As sulfur protects wine from oxidation, bottling was done swiftly after vinification to maximize the wine's protection. The synthetic cork is an additional safeguard for this delicate wine, limiting air exchange.

THE WINE

VARIETALS: Merlot 58%, Cabernet franc 35%, Cabernet sauvignon 7%

WINEMAKING / AGEING: Traditionals

TASTING

The wine has a beautiful ruby color, fresh, bright, intense, and clear, revealing a nose of red fruits. The palate is full-bodied, supple, round, and slightly tart, with pleasant fruity flavors that linger in the finish.

SERVING / FOOD PAIRINGS

SERVING: 16°-18°C

FOOD PAIRINGS: Cheeses, grilled or roasted red meats.

