

Cuvée Sans Nom

AOP Côtes de Duras - 2018 - **RED**

PRESENTATION

Harvested from our finest vineyards, this exceptional cuvée is crafted exclusively from outstanding vintages. Following vinification, it is deemed suitable for oak barrel aging over the course of one year. The harmonious marriage with the wood brings out unique sensations, while our expertise reveals a distinct character that promises an exceptional tasting experience for those patient enough to wait. Today, Les Vignerons de Berticot proudly present their 12th Cuvée.

THE WINE

VARIETALS: Merlot 60%, Cabernet sauvignon 40%

WINEMAKING / AGEING:

TASTING

This wine displays a beautiful deep red color. The nose is subtle, revealing ripe fruit and spice notes, delicately enhanced by toasted aromas. The palate opens smoothly, offering a harmonious mouthfeel with generous volume and a pleasant softness.

SERVING / FOOD PAIRINGS

SERVING: 16°C

FOOD PAIRINGS: Braised red meats.

