Esprit d'Estuaire 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, Vignerons d'Uni-Médoc, to pay tribute to our roots through a wine made from a selection of plots and crafted with rigor and passion by the women and men of the Médoc.

TERROIR

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

AGEING

Barrels

VARIETALS

Merlot 95%, Cabernet sauvignon 5%

Contains sulphites.

TECHNICAL DATA

Surface area of the vineyard: 10 ha

SERVING

Serve between 16 and 18 degrees

AGEING POTENTIAL

10 to 15 years

TASTING

Extremely intense and deep color with purple reflections. A discreet first nose of candied fruits and toasted aromas opens up with aeration. Notes of toasted bread, spices, and black grape jam delicately flatter the nose. A very round and supple attack is prolonged by aromas of red fruits and vanilla. The tannins are very silky, the palate is balanced and very long.

CLASSIC FOOD AND WINE PAIRINGS

Desserts, Game, French cuisine, Red meat

REVIEWS AND AWARDS

Or
Concours Général Agricole Paris 2024 - Or

Argent
Concours International des Vins à Lyon

Les Vignerons d'Uni-Médoc
14 route de Soulac, 33340 Gaillan-en-Médoc - France
Tel. +33 (0)5 56 41 03 12 - cave@uni-medoc.com
unimedoc.com/

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

2J6YQE