



Nos iconiques

1938 2020

AOC Puisseguin-Saint-Emilion, Bordeaux, France



PRESENTATION

1938 is a cuvée honouring the work achieved by all the growers at the time of the cellar's creation in 1938, as well as their successors. Each vintage thus becomes a new opportunity to celebrate their values and ambitions.

THE VINTAGE

This sunny, very high-quality vintage delivered wines that are fresh, powerful and balanced. The exceptional quality of the tannins allows these wines to be enjoyed young, while also promising excellent aging potential. A beautiful vintage!

TERROIR

Puisseguin lies opposite the plateau of Saint-Émilion. The appellation covers approximately 760 hectares. Its name comes from the word "Puy" meaning "hill" and the name Seguin, lieutenant of Charlemagne. Situated on clay-limestone soils, these allow the production of wines that are fleshy and complex with good aging aptitude.

WINEMAKING

Traditional vinification with controlled temperatures. Racking is practised to optimise and intensify the extraction of fruit, colour, body and roundness in the wine.

AGEING

Aged in oak barrels for 12 months.

15 % VOL.

Contains sulphites. Ne contient ni oeuf ni produits à base d'oeuf.

SERVING

16-18°C





TASTING

1938 seduces from the very first glance with its deep garnet-tinged robe. Its expressive nose reveals intense aromas of ripe red and black fruits, lifted by a subtle hint of spice. On the palate, the texture is generous, velvety, supported by very elegant tannins. The ensemble is harmonious, round and savoury, with a long finish that calls for a second glass. A wine of character — all finesse and pleasure.

FOOD PAIRINGS

1938 pairs beautifully with grilled red meats such as a prime rib or a herb-roasted leg of lamb, which highlight its ample texture and smooth tannins. It also partners dishes like a beef tataki that bring out its full aromatic depth. For cheeses, go for an aged Comté or a creamy Saint-Nectaire, whose softness underscores the wine's roundness. For dessert, go bold with a dark chocolate fondant with a touch of fleur de sel for a pure moment of pleasure.



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

