



1938 2022

AOC Puisseguin-Saint-Emilion, Bordeaux, France

PRESENTATION

1938 is a vintage tribute to the work done by all the winemakers when the cellar was created in 1938, as well as to their successors. Each vintage is therefore a new opportunity to celebrate their values and ambitions.

THE VINTAGE

This vintage is exceptional. Despite the high temperatures of the summer and low rainfall, the harvest was of high quality and produced wines that are both sun-soaked and delicate.

TERROIR

Puisseguin is located opposite the Saint-Emilion plateau. The appellation covers approximately 760 hectares. Its name comes from the word "Puy" which means "hill" and the name Seguin, Charlemagne's lieutenant. Located on clay-limestone soils, these allow for the production of full-bodied and complex wines that have good aging potential.

WINEMAKING

Traditional winemaking with controlled temperatures. Rackings are carried out to optimize and enhance the extraction of fruit, color, richness, and roundness of the wine.

AGEING

Aging in oak barrels for 12 months.

14.5 % VOL.

Contains sulphites. Does not contain egg or egg products.

SERVING

16-18°C translates to "16-18°C" in English.

AGEING POTENTIAL

10 to 15 years

TASTING

1938 is fleshy and complex, it will surprise you with its fruity expression and the delicacy of the tannins. Deep robe with ruby reflections, powerful nose with aromas of ripe red fruits. Concentrated and balanced palate, the aromas of red fruits blend with young and voluminous tannins, offering perfect harmony.

CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, Game, French cuisine, Red meat

REVIEWS AND AWARDS



2022

Concours Terre de Vins Or

