



Embellie 2010

AOC Saint-Emilion grand cru, Bordeaux, France

Lovely dark hue, intense, complex and slightly toasted on the nose. Smoothness and elegance on the palate.

THE WINE

A powerful, atypical and exceptional wine, well worth trying. Annual production of 2,000 bottles, only made in the best years. Best enjoyed within the next 15 years.

THE VINTAGE

An outstanding year, preferably drink before 2025.

TERROIR

Sand and gravel.

IN THE VINEYARD

Ploughing carried out on every vine row using cover crops, no chemical weeding. Sustainable wine growing methods.

VINIFICATION

Harvested by hand and sorted before going into vat. Alcoholic and malolactic fermentation in new barrels made by 4 different coopers. Ageing in French oak barrels for 18 months.

VARIETALS

Merlot 100%

SERVING

Harvested by hand and sorted before going into vat. Alcoholic and malolactic fermentation in new barrels made by 4 different coopers. Ageing in French oak barrels for 18 months.

FOOD PAIRINGS

Sauce-based meat dishes, game, grilled meats, all cheeses, white meats.

REVIEWS AND AWARDS



90/100

"Robe intense, sombre. Nez concentré dont le caractère boisé, réglissé s'accommode d'un joli fruit noir. Si l'attaque est ample, fondue, l'évolution et la finale se montrent plus denses, fermes, tanniques. Un exercice de style ambitieux qui a ses amateurs."

Gilbert & Gaillard

