



Nos Marques, Nos Sélections, Comte de Marsac, AOC Médoc, Rouge, 2020

AOC Médoc, Bordeaux, France



TERROIR

50% Clay-Limestone 50% Sandy-Gravelly

AGEING

Breeding in stainless steel tank.

VARIETALS

Merlot 50%, Cabernet sauvignon 50%

SERVING

Serve between 16 and 18 degrees.

AGEING POTENTIAL

3 to 5 years

TASTING

Color of a particularly intense and deep pretty purple. Fresh fruit dominates this blend where subtle notes of spices and toasts pleasantly prolong the olfactory pleasure. Harmonious mouth full of fruit. A gourmet Médoc to be enjoyed in its youth.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, French cuisine, Poultry

