



Château Franc Lartigue, Mélodie , AOC Saint-Emilion, Rouge, 2021

AOC Saint-Emilion, Bordeaux, France

This first cuvée gave us a colorful wine with a nose of red fruits. In the mouth, we find the roundness of the merlot enhanced with a touch of liveliness thanks to the cabernets sauvignons. Very pleasant wine that can accompany all your meals.

PRESENTATION

Our property located on the foot of the coasts of Saint-Emilion gives round and silky wines. The cuvée Mélodie is easier to access, it is a round and harmonious festive wine ideal for evenings with friends.

THE VINTAGE

The 2021 vintage in Bordeaux gave small ripe harvests and wines rich in aromas, with supple tannins.

LOCATION

Saint-Emilion secteur Lartigue

TERROIR

Graveleux siliceux

IN THE VINEYARD

Chateau Franc Lartigue has been certified high environmental value since 2014, no chemical weeding, no use of CMR products in our vineyards. No chemical fertilizer, use of green manure by sowing clover and field beans of oats.

HARVEST

Harvest begins on September 22, 2020

WINEMAKING

Vinified in stainless steel tanks thermoregulated in a traditional way.

AGEING

Ageing in stainless steel tanks

VARIETALS

Merlot 90%, Cabernet sauvignon 10%

14,5 % VOL.

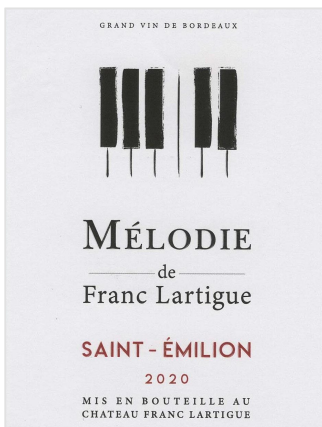
Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve the wine at about 18 °, aerate well before tasting.

AGEING POTENTIAL

5 to 10 years



TASTING

This cuvée gave us a well colored wine with a red fruit nose, in the mouth we find the roundness of Merlot enhanced by a touch of liveliness of our Cabernet Sauvignons. In the mouth the tannins are present without being disturbing. Nice length in the mouth on a slightly toasted finish.

VISUAL APPEARANCE

Ruby dark red dress

AT NOSE

Nose of ripe red fruits

ON THE PALATE

Beautiful amplitude in the mouth, tannins present and elegant.

FOOD PAIRINGS

Very pleasant wines that can accompany all your meals, cold cuts, red or white meats, cheeses.