

Château Lauduc Bordeaux supérieur Rouge 2020

AOC Bordeaux supérieur, Bordeaux, France



WINEMAKING

Traditional winemaking. Alcoholic fermentation between 26° and 30°C. Maceration for 15 to 21 days.

AGEING

Breeding, 50% in tanks and 50% in French and American oak barrels for 12 months.

VARIETALS

Merlot 90%, Cabernet franc 5%, Cabernet-sauvignon 5%

TECHNICAL DATA

Aging in barrels: 1 month

TASTING

Deep red dress with a dense bouquet composed of vanilla, spices, and delicate woody notes. Beautiful balance in the mouth, supple and round at the attack. Coated and ripe tannins. Velvety finish.

