



2009

Embellie

MIS EN BOUTEILLE AU CHÂTEAU

Embellie 2020

AOC Saint-Emilion grand cru, Bordeaux, France

Cuvée made in integral vinification in new barrels of 300 L and Amphoras of 700 L. Alcoholic and Malolactic fermentation in barrels, aging of 18 months in new barrels. Cuvée made only in the great years.

PRESENTATION

Made only in very good years, this wine vinified in barrels and amphora is aged for 18 months in new barrels.

THE VINTAGE

An exceptional balanced vintage to put in the cellar without hesitation!

LOCATION

On the sector of Saint Emilion selection of the best plots of old vines. Low yield and very good quality.

TERROIR

Sands and gravel at the foot of Saint Emilion.

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

26 septembre 2020

WINEMAKING

Barrel by barrel drawing by hand to respect the wine, alcoholic and malolactic fermentation in new barrels, aging for 18 months.



VARIETAL

Merlot 100%

AGEING POTENTIAL

10 to 15 years

CLASSIC FOOD AND WINE PAIRINGS

Cheese, French cuisine, Red meat

