



PRODUCTA VIGNOBLES
talents durables

CHÂTEAU LÉO DE PRADES

AOC Saint-Estèphe - Red



LOCATION

Saint-Estèphe is one of the largest communal appellations of the Médoc, with a surface area of 1370 hectares. The vineyard is planted on well-drained gravel outcrops which protect the vines from excessive humidity. The sub soil, made up of clay and limestone, gives the wines their unique personality. Saint-Estèphe wines are tannic, deep and powerful and with age they take on body, fruitiness and delicacy.

PRESENTATION

Château Léo de Prades covers 14.5 hectares of vineyard in the Saint-Estèphe appellation. It belongs to the vineyards of Marquis de Saint-Estèphe and Chatellenie de Vertheuil in the appellations of Saint-Estèphe and Haut-Médoc. Around 30 winegrowers from Saint-Estèphe and 40 from Vertheuil cultivate their vines on a very regular terroir of gravel outcrops and clay-limestone.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. To obtain a wine for ageing, rich in tannins, this takes 3 to 4 weeks. Ageing in barrel for at least 6 months, so that the wine develops its bouquet and its aromas.



VARIETALS

Merlot 60%,
sauvignon 40%

Cabernet



FOOD PAIRINGS

Serve at between 16 and 18°C with red meat or a cheese platter.



TASTING

Attractive deep and vivid red colour. Fine on the nose with notes of ripe fruit combined with vanilla and toasty flavours. Full on the palate with a good balance between fruit and oak. Good length.



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