



Château les Vimières, Château les Vimières, AOP Haut-Médoc, Rouge, 2017

AOP Haut-Médoc, Bordeaux, France

Just 3 km north of Château Margaux and to the east of Paveilde Luze, stands a hidden 0.45 hectare parcel of 70 year old Merlot vines. They have been in the Boissenot family for longer than anybody can remember and they make 1200 bottles of this confidential wine. The secret garden of the finest consultant of the left bank classified growths...

PRESENTATION

When Eric Boissenot is not helping Latour or Lafite towards achieving perfection, he is working his magic on his 4500 vines. While he will tell you that 90% of the quality of the wine is made while the grapes are on the vines, his unique techniques of winemaking contribute massively. You will never taste an over-extracted wine from Eric Boissenot. His cellar is a mix of the traditional equipment with a state of the art brain and winemaker.

WINEMAKING

Viticulture in "lutte raisonnée" with strong attention to the impact on the ecological environment. Traditionnal maceration and fermentation in stainless-steel tanks at 28°C. Malolactic fermentation before ageing in oak barrels (30% new) for about 18 months.

VARIETALS

Cabernet sauvignon 70%, Merlot 30%

13 % VOL.

GM: No.

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

SERVING

17°C / 63°F

AGEING POTENTIAL

10 to 15 years

TASTING

Dark color, aromas mixing a palate of red fruit and notes of dark cherry and slight cedar. Remarkably balanced with elegant tannins and a long refreshing finish.

FOOD PAIRINGS

This wine will go very well with a slice of pan-fried foie gras, the tannins, which give structure to the wine, break the fatty side of the recipe. Then, a piece of grilled red meat: duck breast, rib steak or beef tenderloin that goes particularly well with a glass of Haut-Médoc. Strong cheeses: reblochon, abundance, cabralès.

