



Embellie 2009

AOC Saint-Emilion grand cru, Bordeaux, France

Dark, concentrated colour, ripe fruit with toasted notes on the nose. Big and powerful on the palate with very harmonious, velvety tannins.

THE WINE

A powerful, atypical and exceptional wine, well worth trying. Annual production of 2,000 bottles, only made in the best years. Best enjoyed within the next 15 years.

THE VINTAGE

An outstanding year, preferably drink before 2024.

TERROIR

Sand and gravel.

IN THE VINEYARD

Ploughing carried out on every vine row using cover crops, no chemical weeding. Sustainable wine growing methods.

VINIFICATION

Harvested by hand and sorted before going into vat. Alcoholic and malolactic fermentation in new barrels made by 4 different coopers. Ageing in French oak barrels for 18 months.

VARIETALS

Merlot 100%

SERVING

For optimum storage conditions, wines must be kept in a cool cellar at constant temperatures of 12°C to 17°C. Serve slightly cool at 17°C to 18°C, ideally open the bottle one hour before serving.

FOOD PAIRINGS

Sauce-based meat dishes, game, grilled meats, all cheeses, white meats.

REVIEWS AND AWARDS

LE GUIDE HACHETTE DES VINS

"Une embellie dans un monde tourmenté... Telle est, selon ses auteurs, l'ambition salutaire de cette microcuvée. De fait, le 2009 sait se rendre plaisant tant par son bouquet expressif, sur les fruits noirs mûrs (myrtille), le pruneau et le café torréfié, que par son palais souple, soyeux et généreux, adossé à des tanins bien présents. Un vin gourmand et structuré, à attendre deux ou trois ans."

Le Guide Hachette des Vins

