

ANTHÈSE



ANTHÈSE MONTAGNE SAINT-ÉMILION 2020

AOC Montagne-Saint-Emilion, Bordeaux, France

PRESENTATION

Following the rhythm of the seasons, the vine evolves. In spring, blooming is synonymous with poetry. It corresponds to the period of vine flowering. The flower then releases a subtle and delicate fragrance, before taking the form of a cluster, which will be harvested in autumn, during the grape harvest, and will give birth to this wine. This range called 'Anthèse' is a clever blend of modern and traditional working methods aimed at preserving the environment and people. It is the result of the daily respect of our winemakers for their terroirs, what surrounds them, and those who will appreciate this wine.

THE VINTAGE

This solar vintage, of very high quality, has produced fresh, powerful, and balanced wines. The exceptional quality of the tannins allows for enjoying these wines when young, but also ensures good aging potential. A beautiful vintage!

TERROIR

The village of Montagne is built on the plateau of Saint-Emilion, it overlooks all the hillsides and valleys that support the vineyard. Charming and elegant, the wines of the appellation are supported by powerful tannins that nonetheless remain supple.

WINEMAKING

Traditional vinification in stainless steel tanks, with controlled temperatures. Rack and return techniques are used to optimize and enhance the extraction of fruit, color, body, and roundness of the wine.

AGEING

We have carried out an alternative wood aging, which allows us to fully control the woody notes, keeping them discreet, while bringing creaminess and giving prominence to the fruity notes. This is complemented by aging in concrete tanks to preserve the freshness of the wine and the expression of the fruit.

15 % VOL.

Contains sulphites.

AGEING POTENTIAL

5 to 10 years





TASTING

Beautiful garnet color. The nose is balanced between notes of black fruits and finely wooded notes. On the palate, the generosity of this wine is balanced by freshness and a beautiful length. A warm wine.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Desserts, Cheese, Game, French cuisine, White meat, Red meat, Poultry



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

