



Hôtel de la Bourse

AOP Bordeaux - 2019 - **RED**

PRESENTATION

In the heart of southwestern France, passionate winemakers have combined ancestral know-how with modern techniques to create an exceptional Bordeaux. To embody this ambition, they chose the iconic Hôtel de la Bourse of Bordeaux, a timeless symbol of excellence, tradition, and commerce. Today, each bottle proudly bears its seal — a signature of elegance and a guarantee of a must-have wine for Bordeaux wine lovers.

THE WINE

VARIETALS: Merlot 46%, Cabernet sauvignon 33%, Cabernet franc 21%

WINEMAKING / AGEING: Traditionnels.

TASTING

With its deep ruby color and purple highlights, Hôtel de la Bourse captivates with an expressive and inviting nose, revealing aromas of fresh red and black fruits subtly enhanced by floral notes and a touch of sweet spice. On the palate, the attack is supple and harmonious. Merlot brings roundness and generosity, while Cabernet Sauvignon and Cabernet Franc provide elegant structure. The tannins are fine and silky, offering a beautiful aromatic persistence marked by fruit and freshness.

SERVING / FOOD PAIRINGS

SERVING: Serve between 16° and 18°C.

FOOD PAIRINGS: A well-balanced and convivial wine, ideal to share with grilled meats, roasted poultry, aged cheeses, or traditional cuisine.

