



## HAUT-MÉDOC PRIVATE SELECTION

**Appellation:** Haut-Médoc

**Soil:** small pebbles, sandy pebbles and clayey-calcareous layers.

**Varietals:** Cabernet Sauvignon 60%  
Merlot 40 %

**Vinification:** traditional in stainless steel tanks with temperature control.

**Aging:** 6 months in barrels

This wine comes from an exceptional soil located in the Haut-Médoc appellation. The vines, closed to the Gironde river, are planted on pebbles and gravels called "graves" in our region. The most clayey soils are deserved to Merlot's which are more water demanding.

### Tasting

Ruby red and shiny colour. Nose of fresh strawberry accompanied by subtle notes of oak and vanilla. Rich on the palate, it shows very good roundness on a supple tannic structure. Plenty of charm.

**Serving conditions:** Room temperature (19°)

**Pairings:** Grilled meat, poultry, cheese

### Origin

Each wine in this range is a specially sourced "one-off" bargain parcel from a single estate, selected for its high quality and generally from a famous classified growth. Given the special origin and nature of these wines they cannot always be followed from one vintage to another.

