



MÉDOC PRIVATE RÉSERVE

Appellation: Médoc

Soil: Fine gravel on a layer of impermeable clay

Varietals : Cabernet Sauvignon 70%
Merlot 20%
Cabernet Franc 10%

Vinification: In stainless steel or concrete vats with automatic temperature control.

Aging: In 2-year old oak barrels for 12 months.

Tasting

Deep, bright ruby-red colour. Elegant aromas of red berries and under-wood come together very nicely with subtle notes of spices. The tannins are present but not overbearing: the wine is rich and well-balanced.

Serving conditions: Room temperature (19°)

Pairings: Red meat, cheese.

Origin

This wine is part of the Private Réserve range. It is made in the image of its well-known appellation, on a classic Cabernet / Merlot blend, with fruity bouquet, velvety and round structure. In the same range, you may also taste Private Réserve Saint Emilion and Margaux.

