



PESSAC-LEOGNAN PRIVATE SELECTION

Appellation: Pessac-Léognan

Soil: Günst and clay-limestone sands and gravels

Varietals: Cabernet Sauvignon 60%
Merlot 40 %

Density: 7 000 plants / hectare

Age of the vine: 20 years old

Picking: hand-picked at perfect ripeness, carried in small baskets, sorting table before and after de-stemming

Vinification: plot division in stainless steel vats with high temperature control (30°C.) daily pumping over, releases, a 3-5 week maceration.

Aging: 6 months in barrels

This wine comes from an exceptional soil, selected from a prestigious Château. The vines are planted on pebbles called "graves" in our region.

Tasting

The wine offers resounding fruit notes and great aromatic potential. The softness of the tannins gives the wine such charm and roundness that it is almost like an embrace. The velvety touch of the taffeta texture engulfs the palette. In short, pleasure in abundance for lovers of real Graves wine with great finesse.

Serving conditions: Room temperature (19°)

Pairings: Grilled beef, roasted lamb



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.

