



SAINT-ÉMILION PRIVATE RÉSERVE

Appellation: Saint-Émilion

Soil: Clayey-calcareous

Varietals: Merlot 90%
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 ruby-red colour. Charming, velvety bouquet with seducing aromas of blackcurrant, cherry and a spicy finish.

Serving conditions: Room temperature (19°)

Pairings: red meat, poultry, 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 Margaux and Médoc.

