



SAINT-JULIEN PRIVATE SELECTION

Appellation: Saint-Julien

Soil: two hills with the slopes directed towards the North and the South. The subsoil is of clay and limestone and the topsoil is made of pebbles and gravel.

Varietals: Cabernet Sauvignon 60%
Merlot 30 %
Petit Verdot 10%

Vinification: traditional in stainless steel tanks with temperature control.

Aging: 6 months in barrels

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

Tasting

Ruby red and shiny colour. Charming nose, round and velvety with attractive ripe red berries aromas. It is silky and fresh. It is ending on delicate and rich tannins

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.

