



PAUILLAC

PRIVATE SELECTION

Appellation: Pauillac

Soil: very closed from the Gironde at the southeast part of the appellation. Pebbles (gravels) on clay

Varietals: Cabernet Sauvignon 60%
Merlot 30 %
Cabernet Franc 10%

Vinification: traditional in stainless steel tanks with temperature control.

Aging: 12 months in barrels

This wine comes from an exceptional soil located in the Pauillac 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 colour. shiny aspect. Charming nose dominated by violets, round and velvety on the palate with black fruit aromas. Silky and delightful. Delicate on the finish, tannins are ripe and rich. Long finish.

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.

