



## SAINT-ESTÈPHE PRIVATE SELECTION

**Appellation:** Saint-Estèphe

**Soil:** clayey-sandy soil

**Varietals:** Merlot 50 %

Cabernet Sauvignon 45%

Cabernet Franc 4%

Petit Verdot 1%

**Harvest:** manual

**Vinification:** traditional in stainless steel tanks with temperature control.

**Aging:** 6 months in barrels

This wine comes from the highest part of the famous Saint-Estèphe appellation, excellent for water draining. The vines are planted on pebbles and gravels that redistribute summer heat; a major for grapes ripening.

### Tasting

Highly expressive on the nose, with ripe black fruit aromas. Very rich and full-bodied, the wine is velvety and caressing. You will find a lot of character in this wine and will enjoy its long-lasting aromatic flavours.

**Serving conditions:** Room temperature (19°)

**Pairings:** 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.

