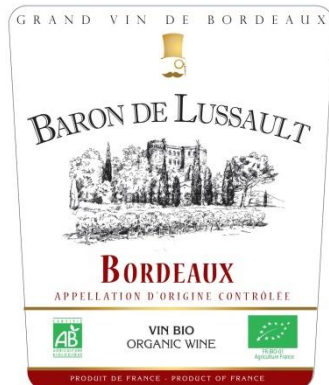




Bordeaux AOC Red 'Baron Lussault'



Certified organic wine, FR-BIO-01.

The vineyard:

Appellation: Bordeaux AOC

Vine age: Average of 28 years

Grape varieties: Merlot 60%, Cabernet Sauvignon 25%, Cabernet Franc 15%.

The soil:

Clay-limestone

Wine making:

Wine vinified in concrete and stainless steel vats, equipped with a temperature regulation system.

Completely de-stemmed. Grapes transported on a conveyor belt. Temperature controlled.

The resulting wines are then matured in vats for 12 to 18 months.

ABV: 12.5°

Tasting notes:

Appearance: Deep crimson

Bouquet: Elegant, fruity aromas with a beautiful intensity.

Taste: Fleshy with good length, fruity, very pleasant, elegant tannins, a good finish.

Serving temperature and food pairings:

Serve at 16°C

Serving suggestions: Buffets, cold meats, white and red meats, cheese.

When to drink:

Ready to drink now, can be kept for another 3 to 5 years.

