

## **Sarget de Gruaud Larose | St. Julien France (SAINT-JULIEN) — 2016**

### **Vinification**

Double reception of harvest and weighing of the crop. Plot selection in the tank (grape variety, terroir, age, ...). Fermentation at 24°C - 26°C with daily tasting of each tank. Maceration for 20 - 30 days with an immediate transfer of the press wine into barrels. Malolactic fermentation together with the alcoholic fermentation by co-inoculation. Ageing for 14 months in French, fine grain, oak barrels.

### **Taste**

Second wine from the Chateau Gruaud Larose. This wine has a beautiful, purple colour. In the nose, impressions of toasted bread, very ripe black fruit and some vegetal notes. Medium bodied. Beautiful fruitiness. On the nose, a very juicy wine with perfect harmony and a touch of vanilla.

### **Food pairing**

Lamb | Dishes with truffle

### **General information**

Type: Red wine

Grape varieties: Cabernet Sauvignon (60%), Merlot (30%), Cabernet Franc (8%), Petit Verdot (2%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18°C

Taste profile: Complex with firm tannins

