

## **Domain**

### **Ch. Les Polyanthas**

Polyanthas is the name of a rose type. The link is that this wine is produced within the hamlet of "La Rose" in St. Emilion. This wine is the second wine made by the domain. This domain consists of a small castle within St. Emilion, and is only 4.3 hectares, with vineyards on the plain and on the southern slope of Saint-Emilion. The soil consists mainly of pebbles and sand. The Ybert family has owned these beautiful vineyards for more than 4 generations.

## **Vinification**

At Les Polyanthas (Saint-Emilion) the fermentation takes place in concrete cuves and stainless steel tanks. The aim is to preserve the fruit aromas as well as possible. With this wine, a conscious decision was made not to use wood. Every year the entire production is bottled on the estate, 18 months after the harvest, followed by a maturation of six months in the bottle. Everything is closely monitored by the oenologists at the Center Oenologique de Grézillac.

## **Taste**

Nice deep red color. It is a smooth aromatic wine with a lot of red fruit (cherries, cherry) and a very light spiciness. The wine is nicely balanced in the mouth, soft to the touch and with an attractive length. Price / quality ratio of this wine is very interesting.

## **Food pairing**

Meat - red | Roast beef | Poultry - quail | Cheese - soft

## **General information**

Type: Red wine

Grape varieties: Merlot (75%), Cabernet Franc (25%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16 °C

Taste profile: Smooth juicy



