

Domain

Chateau Daviaud

In the late 1960s, the Sichel family settled firmly in the southern part of the Côtes de Bordeaux, setting up the Bel Air cellar in the village of Saint-Maixant. At that point, it became the first Bordeaux wine merchant to own its own wine cellar.

At the beginning of 2020, the Sichel family took control of Château Daviaud.

Vinification

The grapes are picked when they are fully ripe. After destemming, the alcoholic fermentation follows at 30 ° C in large stainless steel vats. The malolactic conversion also takes place in barrels, after which the wine matures for another 6 months before being marketed.

Taste

Fairly deep ruby red color. Very expressive nose of red and black fruit, as well as spiciness. The taste palette shows a full-bodied wine, with pleasant, soft tannins and a good structure.

Food pairing

Meat - red | Fondue

General information

Type: Red wine

Grape varieties: Merlot (45%), Cabernet Franc (21%), Cabernet Sauvignon (19%), Malbec (15%)

Viticulture: Traditional

Storage (years): "+ 3-5"

Serving temperature: 17-18°C

Taste profile: Smooth juicy

