



Wijnfiche

Clos Albertus | St. Georges – St. Emilion France (ST. EMILION) — 2016

Vinification

High quality grape sorting by density, 20 to 25 day maceration in thermo-regulated tanks. Sulphites free process up to the ageing phase. Ageing for 12 months in French oak barrels.

Taste

An elegant and generous wine. The Cabernets add floral vivacity and a full bodied palate to the rich and round Merlot. The use of oak completes its balance and length.

Food pairing

Roast beef, Tenderloin, Poultry - quail, Partridge, Pork chops - with gratin, Americain préparé

General information

Type: Red wine

Grape varieties: Cabernet Franc (30%), Merlot (40%), Cabernet Sauvignon (30%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 17-18°C

