

Wijnfiche

Clos Albertus | St. Georges – St. Emilion France (ST. EMILION) — 2018

Vinification

High quality grape sorting by density, 20 to 25 day maceration in thermo-regulated tanks. Sulfits 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 | Poultry - quail | Partridge | Pork chops - with gratin | Americain préparé

General information

Type: Red wine

Grape varieties: Merlot (34%), Cabernet Franc (33%), Cabernet Sauvignon (33%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 17-18 °C

Taste profile: Elegant refined

