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

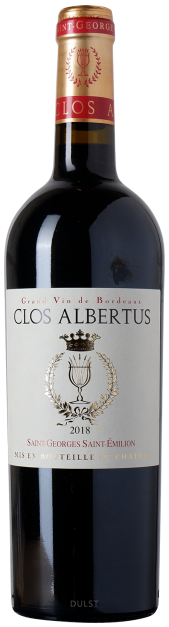
An elegant and generous wine. The Cabernets add floral vivacity and a full bodied palate to the rich and round Merlot. The use of oak completes its balance and lenght.

Food pairing

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

General information

Type: Red wine
Grape varieties: Merlot (34%), Cabernet Sauvignon (33%), Cabernet Franc (33%)
Viticulture: Sustainable/HVE
Storage (years): > 10
Serving temperature: 17-18 °C
Taste profile: Elegant refined



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