

CHÂTEAU DE L'AUBRADE

BORDEAUX RED

«This well balanced wine combines finesse on the palate with aroma of ripe grapes and red fruits. Light, supple and fruity. This Bordeaux red has supple, unctuous tannins and a lingering finish»

Technical Informations

Grapes : 85% Merlot, 15% Cabernet Sauvignon, 5% Cabernet Franc

Appellation : Bordeaux

Elaboration: Cold pre-fermentation for 24 to 48 h. Alcoholic Fermentation in temperature-controlled stainless steel vats around 26°C following by gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of free-run and presse juices and malolactic fermentation in temperature-controlled stainless steel vats around 18°C.

Tasting: Color : Shiny rubis
Nose : Nice aromas of red fruits and vanilla notes
Palate : Fleshy, ronde et supple. Nice balance.

Tasting tips: To drink 16-18°C. Charcuterie, tapas, red meats, white meats, cheese.

