

# CHÂTEAU DE L'AUBRADE

## BORDEAUX SUPERIEUR RED

*«Beautiful purple color, intense and lively. Aromas of red fruits, delicately spiced. Beautiful structure in the mouth, rich and powerful»*

### Technical Informations

**Grapes :** 85% Cabernet Sauvignon, 10% Merlot and 5% Cabernet Franc

**Appellation :** Bordeaux supérieur

**Elaboration:** Mechanical picking of grapes. 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 : Brilliant purple red  
Nose : Nice aroma of delicately spiced red fruits  
Palate : fleshy, rich and powerful. Nice balance.

**Tasting tips:** To drink 16°- 18 °C with red meats, cheese, charcuterie, tapas

