

# CHÂTEAU DE L'AUBRADE

## CUVEE PRESTIGE

*«This powerful and racy wine, an intense purple color, was aged in oak barrels for 12 months. On the nose develop complex and elegant aromas of black cherry, blackcurrant and vanilla. Its dense and generous mouth shows long tannins with fine and tight grain»*

### Technical Informations

**Grapes :** 90% Cabernet Sauvignon, 5% Merlot et 5% Cabernet Franc

**Appellation :** Bordeaux supérieur

**Elaboration:** Destemming and crushing. Cold pre-fermentation maceration for 72 h. Alcoholic Fermentation and aging in French oak barrels for 18 months.

**Tasting:** This powerful and racy wine, an intense purple color, was aged in oak barrels for 12 months. On the nose develop complex and elegant aromas of black cherry, blackcurrant and vanilla. Its dense and generous mouth shows long tannins with fine and tight grain.

**Tasting tips:** Drink between 16° and 18°C with red meats, game meat ou cheeses. Open the bottle without decanting 24h before serving or decanting and serving as soon as possible.

