

CHÂTEAU JAMIN

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

Cépages : 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

