

# CHÂTEAU DE L'AUBRADE

## ORIGINE 1975

*The Cuvée « Origine 1975 » is the fruit of our best selection Cabernet Sauvignon and Merlot parcels. Meticulous vinification combined with aging in new French oak barrels gives this wine complexity and elegance.*

### Technical Informations

**Grapes :** 70% Cabernet Sauvignon, 30% Merlot.

**Appellation :** Bordeaux Supérieur

**Elaboration:** Destemming and crushing. Pre-fermentation cold maceration for 3 days. Alcoholic fermentation & aging in new french oak barrels.

**Tasting:** Powerful and racy nose exhaling black cherry, blackberry, liquorice, toast. The palate smoothness tight and silky tanins. Endless finish on mineral, toast and ripe black fruits notes

**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.

