



## Cuvée Elevé en Fût

AOP Malepère

Vintage 2016

### Grape Varieties / Composition

Blend Merlot 50%, Cabernet Franc 35%, Cabernet Sauvignon 15%

### Soil

Clay/ limestone soil and gravel terraces

### Yield

45 hl/ha

### Harvesting Method

Mechanical harvesting early in the morning to preserve the aromas and firmness of grapes

### Winemaker's Notes

Destemming, traditional vinification in concrete vats. Temperature- controlled fermentation for 3 weeks. Refining in vats for 10 months. Minimum filtration, no fining.

### Tasting Notes

Colour: bright garnet with raspberry hues

Aroma: intense and complex, with a scent of red fruit (cherry liqueur), gourmet notes of cocoa and a hint of vanilla

Taste: powerful and sophisticated with silky tannins and aromas of spices and toasted hazelnuts. Beautiful balance in the finish.

*To enjoy with red meats, game or cheese*

