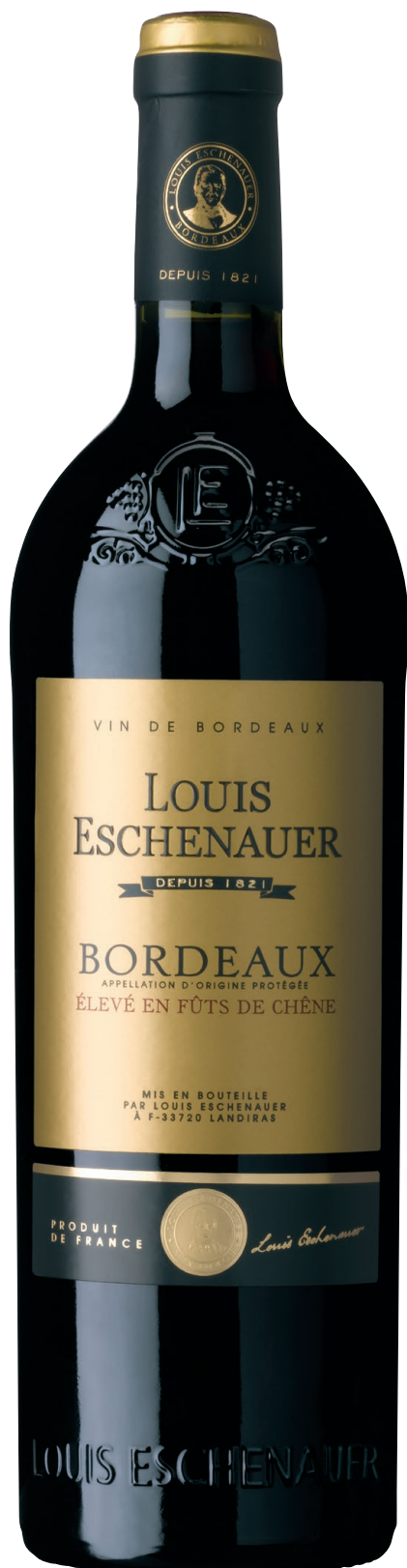


# LOUIS ESCHENAUER

DEPUIS 1821



CÉPAGES  
BORDEAUX  
GRANDS VINS  
RÉSERVE  
CRÉMANTS



## *Selection* BORDEAUX

BORDEAUX AOP

**BORDEAUX** AGED IN OAK BARRELS

**GRAPE VARIETIES:** Merlot, Cabernet franc and Cabernet-Sauvignon.

**LOCATION:** The vineyard is in the heart of Entre-deux-Mers, between the Dordogne and the Garonne Rivers.

**VINIFICATION:** During fermentation, after the harvest, the temperature is controlled to preserve the strength of the wine's aromas. Maceration lasts between 10 and 18 days. The wine is aged in vats and casks. The wine must be bottled in the region of production.

**SOIL:** Clay-calcareous hillsides.

**TASTING NOTES:**

**COLOUR:** A deep ruby red.

**BOUQUET:** Refined and elegant, it is concentrated in red berries with subtle wooded and vanilla notes.

**TASTE:** Fleshy, it can also be elegant with velvet-smooth tannins.

**SERVING SUGGESTION:** This wine will go with all red meat stews and casseroles, and all cheeses.

**SERVING TEMPERATURE:** 16 to 18°C.

**LAY DOWN FOR:** 2 to 4 years.

