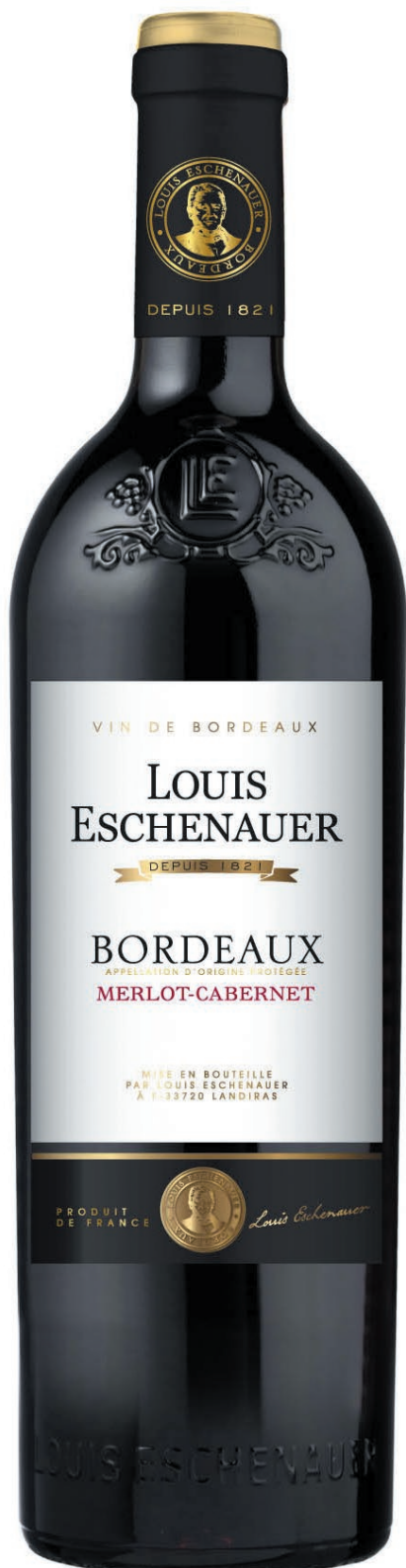


LOUIS ESCHENAUER

DEPUIS 1821



CÉPAGES
BORDEAUX
GRANDS VINS
RÉSERVE
CRÉMANTS



Selection BORDEAUX

BORDEAUX AOP

MERLOT-CABERNET

GRAPE VARIETIES: 80% Merlot, 15% Cabernet-Sauvignon and 5% Cabernet franc.

VINIFICATION: Once ripe, the grapes are picked and destemmed. The juice is fermented in a tank at a controlled temperature, to preserve the wine's aromas, for 10 to 14 days.

SOIL: Clay-calcareous.

TASTING NOTES:

COLOUR: A shiny ruby with hints of brick red.

BOUQUET: Fine and elegant with fruity and spicy notes, a hint of vanilla.

TASTE: A smooth yet robust wine, well-balanced with a supple and delicate nature thanks to its velvety tannins.

SERVING SUGGESTION: Serve with all kinds of barbecued meats and stews, game and cheeses like Camembert, Cantal and goat's cheeses... even with a meat fondue.

SERVING TEMPERATURE: 16 to 18°C.

LAY DOWN FOR: 2 to 4 years.

