

LOUIS
ESCHENAUER

DEPUIS 1821



CÉPAGES
BORDEAUX
GRANDS VINS
RÉSERVE
CRÉMANTS



Selection GRANDS VINS

GRAND VIN DE BORDEAUX

MÉDOC AOP

GRAPE VARIETIES: 75% Cabernet-Sauvignon, 15% Merlot, 5% Malbec and Petit Verdot.

LOCATION: The Médoc terroir stretches along the left bank of the Garonne River. The appellations in these terroirs produce remarkable red wines that are powerful and complex, with exceptional aromatic length. A great number of classified Bordeaux wines are produced in Médoc.

VINIFICATION: After the grapes are picked by hand, the wine is vinified traditionally in steel vats at a controlled temperature to encourage the development of aromas, for 2 to 3 weeks. When ready, the wine is bottled on the estate.

SOIL: Gravelly.

TASTING NOTES:

COLOUR: A shiny dark red with purple tints.

BOUQUET: A powerful and complex nose with dominant aromas of red berries, plums and blackcurrant as well as toasted and vanilla notes.

TASTE: It will delight the palate with its excellent structure and powerful tannin typical of Médoc wines, but also with its finish made up of subtle aromas of red berries and liquorice notes.

SERVING SUGGESTION: this wine will be the perfect partner to all barbecued red meats and meat stews, game and all cheeses.

SERVING TEMPERATURE: 16 to 18°C.

LAY DOWN FOR: 1 to 6 years, as the wine's taste and aroma will develop.

