

LOUIS
ESCHENAUER

DEPUIS 1821



CÉPAGES
BORDEAUX
GRANDS VINS
RÉSERVE
CRÉMANTS



Selection RÉSERVE

BORDEAUX SUPÉRIEUR AOC

AGED IN BARRELS

GRAPE VARIETIES: 60% Merlot, 30 to 35% Cabernet-Sauvignon, and 5 to 10% Cabernet franc.

VINIFICATION: Vinification is carried out traditionally in stainless steel vats at controlled temperature with regular pumping over for the best colour extraction from the fruit and the best structure. Some of the wine is aged in American oak barrels. In total, the Réserve de Louis Eschenauer is aged for a minimum of 12 months in our cellars where it is also bottled.

SOIL: Clay-calcareous.

TASTING NOTES:

COLOUR: A shiny deep red with ruby tints.

BOUQUET: A complex and delicate nose composed of red summer berries, blackcurrant and plum.

TASTE: A powerful wine on the palate, presenting ripe tannins and a long fruity finish with smoky notes.

SERVING SUGGESTION: This wine would be a marvellous companion for red or white meats, cured meats, quail and even ceps.

SERVING TEMPERATURE: 16 to 18°C.

LAY DOWN FOR: 2 to 5 years.

