



## ORIGINES VERDOT, AOP Bordeaux, Red, 2022

AOP Bordeaux, Bordeaux, France

### LOCATION

Soil consists of clay-ironpan and sand resting on Perigord-sand. The compactness of the subsoil and coarse texture of the soil are particularly favourable for the development of Petit Verdot, which reveals its full aromatic potential in this wine.

### WINEMAKING

Traditional wine making. Grapes are placed in temperature-controlled stainless steel tanks. Fermentation will start after a cold maceration for about 3 days. After fermentation the wine is kept on the skins for an additional 15 days with one délestage. After about 30 days, the wine is transferred into French oak barrels (100% new oak) for a maturation period of about 18 months.

### VARIETAL

Petit verdot 100%

### TASTING

Deep ruby colour. The nose is complex associating fruity notes (blackcurrant, blueberry, plum) with liquorice, pepper and a touch of menthol. The wine is generous on the palate and well-structured with a nice tannic backbone. Aromas of black fruit coming through, underlined by elegant toasty notes. A wine to enjoy over the next eight to ten years.

### CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Desserts, Cheese, French cuisine, White meat, Red meat

### REVIEWS AND AWARDS



"CAVE COOPERATIVE DE L'ANNEE 2025"  
La Revue du Vin de France - Grands Prix 2025



Or  
"Grande réussite pour ce bordeaux rouge, avec au nez des notes de petits fruits rouges et quelques arômes épicés. La finale salivante donne facilement envie d'y revenir."  
Concours Bettane&Desseauve Prix Plaisir 2025 Or



Sélection des Bordeaux 2025 Insolite



Or  
Concours Bettane&Desseauve Prix Plaisir 2025 Or

