



## 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

