

## CHÂTEAU FRANC LARTIGUE Saint-Émilion Grand Cru AOC

| VARIETALS                    | 70% Merlot, 15% Cabernet Franc,<br>15% Cabernet Sauvignon  |
|------------------------------|--|
| VINTAGE                      | 2018   |
| REGION                       | Saint-Émilion, Bordeaux, France  |
| TECHNICAL DATA               | Alcohol 14%  |
| APPEARANCE<br>NOSE<br>PALATE | An intense ruby color. Aromatic wine, bold and rich in ripe black currant notes. With the rich Merlot dominant, the wine |
| FALATE                       | has density and concentration, roundness in the mouth, powerful texture and melted, elegant tannins.                     |
| AGEING                       | Ageing takes place in 1/3 new oak barrels, 1/3 one-year oak barrels and 1/3 two-year oak barrels.                        |
| PAIRING                      | Sauce-based meat dishes, game, grilled meats, all cheeses, white meats.  |
| READINESS FOR DRINKING       | Elegant and structured wine, to enjoy now or be kept for 10 to 15 years.   |
| RATINGS                      | 91pts WINE ENTHUSIAST  |
|                              | 4.1 vigneron independant   |
|                              | Certified sustainable HVE  |
| ORDER CODE                   | FR541  |