



| VARIETALS | 80% Merlot, 20% Cabernet Franc |
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| VINTAGE | 2020 |
| REGION | Saint-Émilion, Bordeaux, France |
| TECHNICAL DATA | Alcohol 13.5% |
| APPEARANCE NOSE PALATE | Intense garnet with brillant ruby reflection. Open and complex nose, with aromas of black cherry, blackcurrant, rose petals, tobacco and juniper. A solid and robust palate with concentrated structure, revealing currants, blueberries and blackberries resting on smooth tannins and beautifully coated acidity. |
| AGEING | Ageing is carried out partially in oak barrels for between 6 months and a year, the rest being aged in concrete. |
| PAIRING | Venison dishes or hard cheeses are ideal food choices as well as chocolate desserts. |
| READINESS FOR DRINKING | Drink now or keep it for at least 10 years. |
| RATINGS | GOLD STANDARD STANDAR |
| ORDER CODE | FR199 |