

Pessac-Leognan

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| VARIETALS | 60% Cabernet Sauvignon, 40% Merlot |
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| VINTAGE | 2017 |
| REGION | Pessac-Léognan, Bordeaux, France |
| TECHNICAL DATA | Alcohol 13% |
| APPEARANCE NOSE PALATE | Deep and intense red colour. On the nose pretty fruity touches of blackberries and blackcurrants with a slight hint of roasting. The ample and greedy mouth marks a nice balance and silky tannins giving beautiful length and a tense finish. A particularly balanced and harmonious Pessac-Léognan red, classic and authentic, combining both power and finesse of the fruit. |
| AGEING | 15 to 18 months in oak barrels (20% new). |
| PAIRING | It goes well with second courses of red meat, game, roasts and braised meats. In general it is an excellent combination with structured and tasty preparations. |
| READINESS FOR DRINKING | To be enjoyed between 2023 and 2027. |
| RATINGS | 92pts WINE ENTHUSIAST 3.8 |
| ORDER CODE | FR138 |