

LA TRILOGIE DES SATELLITES

Pandore Puisseguin Saint-Émilion AOC

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| VARIETALS | 70% Merlot, 30% Cabernet Franc |
| VINTAGE | 2022 |
| REGION | Puisseguin-Saint-Émilion, Bordeaux, France |
| TECHNICAL DATA | Alcohol 14.5% |
| APPEARANCE | The dress is deep, an intense red with purple highlights. |
| NOSE | The nose is elegant and complex, blending aromas of ripe black fruits (blackcurrant, blackberry) with toasty notes brought by aging in oak barrels. |
| PALATE | The attack is ample and silky. The texture is rich, supported by fine, well-integrated tannins. The oak aging is harmonious, providing structure and depth without masking the fruit. The whole is balanced, with a lovely length on the finish and pleasant oak notes. |
| AGEING | In French oak barrels for 12 to 15 months. |
| PAIRING | Smach burger, grilled duck breast, and asparagus risotto. |
| ORDER CODE | FR0828 |