



BLAYE CÔTES DE BORDEAUX

ROUGE TRADITION



Soils :

Clay and gravel

Age of the vine :

5-10 years

Blending :

100% merlot

Vinification and maturation:

Cold prefermentaire maceration then fermentation on the skins of 2 weeks.

Maturation during 6 months in stainless steel tank .

Tasting :

Ruby color with purplish reflects.

Fruity nose.

Supple mouth with red fruits aromas.

Wine pairings :

Ideal served in aperitif, with grilled meat or with some charcuterie.

Temperature of degustation :

16°C

Aging capacity :

3 Years