



BLAYE CÔTES DE BORDEAUX

CUVÉE SPECIALE



Soils :

Clay and gravel

Age of the vine :

10 - 20 years.

Blending :

80% merlot, 20% cabernet sauvignon

Vinification and maturation:

Cold prefermentaire maceration then fermentation on the skins during 3 weeks.
Maturation during 12 months in oak barrels and in stainless steel tank.

Tasting :

Ruby color.

In the nose, notes of red fruits well-balanced with a ledge woody.

Round mouth with supple tannin.

Wine pairings :

Ideal served with tapas, some charcuterie, white meats, poultry or cheese.

Temperature of tasting :

18°C

Aging capacity :

3-6 years