



BLAYE CÔTES DE BORDEAUX

CUVÉE NATHAN



Soils:

Clay and gravel

Age of the vine:

20 years and more

Blending:

70% merlot, 30% cabernet-sauvignon

Vinification and maturation:

Parcellar selection. Cold prefermentaire maceration then fermentation on the skins of 3 weeks. Maturation during 12 months in oak french barrels.

Tasting:

Garnet-red colour.

Rich, fine and elegant nose. Emphyreumatic, with smoked notes, undergrowth, black fruits.

In mouth, the first taste is supple, with aromas of black fruits and spicy. The aftertaste is superb and promising.

Wine pairings:

Ideal served with duck confit, red meet and game.

Temperature of degustation:

17°C

Aging capacity:

5-10 years