



BLAYE

CUVÉE M



Soils :

Clay and gravel

Age of the vine :

more than 30 years

Blending :

100% merlot

Vinification and maturation :

Parcellar selection. Cold prefermentaire maceration. Integral vinification in oak barrels of 900 liters. Maturation during 18 months in oak barrels.

Tasting :

Purple color

In the nose, notes of dark fruits and an elegant woody.

In the mouth, the aromas of dark fruits are well-balanced with the oak, with cedar aromas.

Wine pairings :

Ideal served with some duck confit, red meats or game.

Temperature of tasting :

18°C

Aging capacity :

10 15 ans