



Our AOC selection is coming from our Estate Vineyards, in the heart of Bordeaux, near to Saint-Emilion. Using modern oenology techniques and equipment, the making of this wine focuses on enhancing the explosion of fruit aromas, with soft tannin structure. Having a great Bordeaux character, its optimum ripeness and concentration gives it a full body with appealing spicy notes. This is a delicate Merlot/Cabernet blend, mainly aged in stainless steel. It gives this seductive Bordeaux Supérieur an early capacity of consumption, enjoyable by itself or during any relaxed meals. This selection gives pleasure from 2 years after harvest, up to 5 - 8 years.

- Producer :** Philippe and Antoine Le Grix de la Salle
- Situation :** Sadirac, western entrance of Entre Deux Mers region
- Soils :** Clay-limestones and loams, partly on hillsides
- Grape variety :** 60% Merlot, 25% Cab-Sauvignon, 15% Cab-Franc
- Average age of vines :** 20 years
- Density of plantation :** 3300 to 5500 plants/ha
- Canopy management :** leaf area optimisation, leaf removal on fruit zone
- Harvest :** mechanical and manual at perfect ripening stage
- Yields :** 40 hl/ha, = 6 tons/hectare
- Vinification :** traditional in temperature controlled stainless steel tanks, at 26-28°C, maximum 3 weeks maceration for preservation of fresh fruit characters, pneumatic pressing.
- Ageing :** 18-20 months, 90% in stainless steel tanks, 10% in one year-old barrels.
- Distribution :** Direct export to 22 countries, private customers, wine shops