



Classicus 2016

Appellation: BORDEAUX SUPÉRIEUR

Grape Variety: 65% Merlot, 25% Cabernet Franc, 10% Cabernet Sauvignon

Vineyard: Certified Agriculture Biologique and EU Organic



Winemaker:

- Caroline Fluer

ABV: 14%

Winemaker's Comments:

Harvested in early October 2016. Macerated in cold settings before a 15-day alcoholic fermentation at 25°C, followed by malolactic fermentation. Aged 12 months in stainless steel tanks and 6 months Burgundian French oak barrels. In spring, vines renewed their water supply due to high rainfall, preparing them for high temperatures and droughts during summer. Then, a combination of warm days and cool nights provided the best ripening conditions.

Tasting Notes:

Fruity and floral flavors, with red fruit and currant aromas, highlighted by violet notes. The palate is supple and restrained on the tannins. Its fresh acidity underlines the fruity aromas.



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