



# Primus 2017

**Appellation:** BORDEAUX SUPÉRIEUR

**Grape Variety:** 100% Merlot

**Vineyard:** Certified Agriculture Biologique and EU Organic



**Winemaker:**

- Caroline Fluer

**ABV:** 14.5%

## Winemaker's Comments:

Harvested in early October 2017. Our oldest and highest quality Merlots were hand harvested at the end of September 2017. The crop was carefully hand sorted in the vineyard, then processed in the winery through a meticulous densiometric sorting. Only the whole, round, undamaged and ripe berries were gently conveyed into the vat, avoiding all crushing risks. Aged 18 months in new French and second fill oak barrels, which is a technical challenge due to the low sulphatic levels that are permitted in organic wines.

## Tasting Notes:

Deep in color, an intense ruby wine, still youthful on the eye. Primus is rich and complex on the nose with berry fruits and jammy fruits (blackcurrant, blackberry, wild strawberry), notes of chocolate and praline. The oak is remarkably well balanced, with a smooth perception of vanilla and smoky notes. On the palate, a rich volume with a superb structure is immediately perceived, accompanied by a broad spectrum of powerful scents with a wonderful ripeness. What distinguishes Primus even more is its magnificently long-lasting finish.



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