



Selectus

Appellation: BORDEAUX SUPÉRIEUR

Grape Variety: 70% Merlot, 20% Cabernet Franc, 10% Cabernet Sauvignon

Vineyard: Certified Agriculture Biologique and EU Organic



Winemaker:

- Caroline Fluer

ABV: 14%

Winemaker's Comments:

Macerated in cold settings before a 15-day alcoholic fermentation at 25°C, followed by malolactic fermentation. Aged 18 months in stainless steel tanks and 12 months Burgundian French oak barrels. Warm temperatures during spring led to quick growth until a frost at the end of April. Crop losses were limited at our elevation (100m). Yield and grape ripeness were satisfying thanks to a dry and sunny summer.

Tasting Notes:

On the eye, a deep ruby wine with purple tints, calling for delightful black fruit aromas. Blackcurrant, blackberry, black cherry are highlighted by cocoa notes. The palate is powerful but well balanced: melting, dense and sweet, with a long finish.



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