



Primus

Appellation: BORDEAUX SUPÉRIEUR

Grape Variety: 100% Merlot

Vineyard: Certified Agriculture Biologique and EU Organic



Winemaker:

- Caroline Fluer

ABV: 14.5%

Winemaker's Comments:

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:

This Bordeaux Supérieur is spicy and complex in style. Its aroma offers black currant, leather, vanilla, and cola. The flavor shows dried cherry and washed rind cheese. It is dry in sweetness. Enjoy it now through three years, and enjoy it with food. For pairing, try pot roast, steak and potatoes, or beef stew. In conclusion, this is a dry and flavor packed red with toothsome black currant and red cherry fruit, rich mocha, dark earth, and spice. It makes for a superior Bordeaux Supérieur.



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