



Classicus

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:

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:

Classicus is rich and full in style. Its aroma offers black and red stewed fruits, clove, dried herbs, and graphite. The flavor shows dark earth, rooibos tea, and red berries. It is dryish 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 bold and balanced yet intense red wine to pair with food.



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