



Château La Devine 2021

AOC Saint-Emilion, Bordeaux, France

TERROIR

Gravel-sandy soils

WINEMAKING

Vinification partly in 400 liter barrels and partly in thermoregulated stainless steel vats for 3 weeks at 25/30°C

AGEING

Aged for 9 months in vats and barrels

VARIETALS

Merlot 70%, Cabernet franc 30%

TECHNICAL DATA

Surface area of the vineyard: 1.95 ha

SERVING

Served at room temperature.

VISUAL APPEARANCE

Deep ruby with purple highlights

AT NOSE

Fragrant, nose of red fruit (raspberry, cherry) and black fruit (blackberry), spicy (vanilla, cinnamon) and floral (peony iris) notes

ON THE PALATE

Beautiful fresh and supple attack, already ripe tannins which structure the wine, a beautiful fruit on the palate with good concentration giving a lot of body to the wine.

FOOD PAIRINGS

It will be perfect with dishes based on truffles (risotto, pasta, scrambled eggs), pretty cuts of meat, Saint-Nectaire cheese, or simply on its own.



UNION DE PRODUCTEURS DE SAINT-EMILION / ARTEVINO

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

