

# CÔTES ROCHEUSES

— CUVÉE EXCELLENCE —

**SAINT-ÉMILION GRAND CRU**



## Côtes Rocheuses Cuvée Excellence 2022

AOC Saint-Emilion grand cru, Bordeaux, France

One of the oldest brands from the Union de Producteurs de Saint-Emilion, created in 1935, Côtes Rocheuses went through time, at the very heart of modernity and tradition. More recently, we created Côtes Rocheuses Cuvée Excellence from the best juices of the Côtes Rocheuses grapes' selection. A selection we consider as a tribute to the first members of the UDP de Saint-Emilion.

### TERROIR

Clays and clayey-sandy soils

### IN THE VINEYARD

Harvested by plots and grape varieties selections

### WINEMAKING

Gravity flow winemaking with temperature control

Pre-fermenting maceration

From 25 to 30 days maceration

### AGEING

Aged in French oak barrels (50% new oak barrels) from 12 to 14 months

### VARIETALS

Merlot 80%, Cabernet franc 20%

### TECHNICAL DATA

Production volume: 10 000 Bottles/Year

### 14 % VOL.

Contains sulphites.

### TASTING

This wine has silky smoothness with lovely ripe tannins, elegant red fruit and wonderful length.

### VISUAL APPEARANCE

Bright ruby colour

### AT NOSE

Notes of redcurrant, liquorice, toastiness

### ON THE PALATE

A silky, elegant wine with lovely black fruit aromas and a lovely sweetness. A well-balanced wine.

### FOOD PAIRINGS

This is a perfect partner for grilled red meats, duck filet and moderately mature cheeses.



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

