# **TERR®IR**



## Saint-Emilion 2022

AOC Saint-Emilion, Bordeaux, France

Thanks to its winegrowers over the 8 municipalities included in Saint-Emilion appellation, the Union de Producteurs de Saint-Emilion produces this wine, an elegant blending from various complementary soils. It is the perfect alliance of our team knowhow, our winegrowers qualitative soils and the respect of a very strict technical specifications in vines.

### **TERROIF**

Old sands and gravels

## IN THE VINEYARD

Harvested by plots and grape viarieties selections

#### WINEMAKING

Filling-in stainless steel or concrete vats with temperature control Pre-fermenting maceration
From 20 to 30 days maceration
Malolactic fermentation in vats

## **AGFINI**

Aged in vats from 12 to 14 months

## **VARIFTALS**

Merlot 85%, Cabernet franc 15%

## 14 % VOL.

Contains sulphites.

## SERVING

Serve at room temperature.

## VISUAL APPEARANCE

Nice, deep and clear purple color.

## AT NOSE

Red fruits notes on the nose combined with pleasant oaky toasted notes.

## ON THE PALATE

On the palate, the wine is well balanced with mellow and elegant tannins; round and supple mouth. At the end, fruity and oaky aromas offer nice persistency, long and pleasant after taste.

## FOOD PAIRINGS

This wine is a great match with game and poultry dishes such as duck breast or chicken casserole.

## **REVIEWS AND AWARDS**



Or Challenge International du Vin 2025 Or







90/100 Silver Decanter World Wine Awards Silver 2025



