



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.

TERROIR

Old sands and gravels

IN THE VINEYARD

Harvested by plots and grape varieties 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

AGEING

Aged in vats from 12 to 14 months

VARIETALS

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.

