





# Royal Saint-Emilion Cuvée Prestige 2020

AOC Saint-Emilion, Bordeaux, France

Royal Cuvée Prestige is the highest expression of Royal Saint-Emilion AC, which is the oldest brand of the Union de Producteurs de Saint-Emilion, still active today. This special cuvee is matured in French oak barrels, a technic that gives more complexity to the wine. It is all a matter of taste, everyone has his favorite, taste both and make your choice!

#### TERROIF

Old sands and gravels

## IN THE VINEYARD

Harvested by plots and grape viarieties selections

#### HARVES1

14/09/2020

## WINEMAKING

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

## **AGEINO**

Aged in French oak barrels for 12 months

## **VARIETALS**

Merlot 80%, Cabernets 20%

Contains sulphites.

## TECHNICAL DATA

Production volume: 5000 Bottles/Year

## **SERVING**

Serve at room temperature.

## TASTING

Deep color and more structured wine compared to its little brother Royal Saint-Emilion. Nice complexity in aromas (vanilla), a powerful and full-bodied wine. To lay down for a while.

## FOOD PAIRINGS

Enjoy this punchy wine with mild meat curries, Mexican spiced beef, herby lamb chops or flavoursome hard cheeses.



