



## Château Francs Bories 2020

AOC Saint-Emilion, Bordeaux, France

« Try something new from the old world! » that would be the idea! The 3 hectares of estate vineyards benefit from good exposure to the South. The wine is a perfect Saint-Emilion blend, with 85 % Merlot and 15% Cabernets, which makes it even more approachable.

### TERROIR

Old sands and gravels

### HARVEST

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%, Cabernets 15%

Contains sulphites.

### SERVING

Serve at room temperature.

### TASTING

It has a lovely soft, juicy fruit with good depth. Silky and elegant, this is already drinking very well.

### FOOD PAIRINGS

An excellent wine to accompany red meats or game



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

