



TECHNICAL SHEET

region: Bordeaux
appellation: Bordeaux Supérieur
cuvée: Cuvée Prestige
colour: red
vintage: 2012
% alcohol: 13,5 %
bottle size: 75 ML and 1,5 L

Our Cuvée Prestige stands out by its balance between spicy notes from its barrel aging and its fruit and freshness. It is a delightful wine to gather family and friends.



TERROIR

soil: clay and limestone
location: on top of the Dordogne river bank
plantation density: 5500 vines/hectare
average vine' age: 50 years
grape varieties: Merlot, Cabernet franc and Cabernet sauvignon



TECHNICAL DATA

harvest: machine harvest
aging: in oak barrels
bottling: september 2015
production: 10 000 bottles



TASTING

colour: Garnet-coloured
nose: elegant, blackberry note
taste: the aromas follow through to the palate and are completed by good structure and round tannins



SERVING SUGGESTIONS

to serve: 18°C
food pairing: red meat, duck dishes and a selection of cheese
to drink: on release or over the next 10 years



AWARDS

medals: Féminalise 2016: Gold medal
Concours Mondial de Bruxelles 2016: 79,6/100
Decanter DWWA 2016, Bronze medal: 86/100
Concours de Bordeaux 2016: Gold medal