



"Aux Plantes"

PRESENTATION

- Appellation: Saint-Emilion grand Cru
- Grape varieties: 100% Merlot noir
- Acreage : 1ha
- Soil: Sand and fine clay on limestone

PROCESS

- Harvesting mode: Mechanical
- Vinification: Vinification in casks (500 liters) with open-bottom. Punching down everyday and maceration of 3 weeks due to powerfull tannins.
- Ageing: In the same casks used for the vinification.

COMMENTS

- Tasting: Round, sucker, full-bodied and flavored (fresh red fruits, raspberry, cherry...). Perfect tannins for wine ageing.
- Service temperature: 17 to 18°C
- Ageing potential: 10 to 15 years
- Notes/Press

Vintage 2011



Ranked 2nd Saint-Emilion Grand Cru and 1st new talent in the RVF Guide of the best wines cheaper than 20€.

