

REVELATION

Malbec

- Another way to discover our wines, or more precisely, the unique features of one of the 5 vine varieties of our family estate.

AOC BORDEAUX SUPERIEUR 2020



Vinification: Grapes are picked up at the end of the night. Picking them when they are cold preserves the purity of the fruit, protect the aromas but also saves energy (later cooling of must will so be limited). When arriving at the winery, the grapes are sorted out and sent to a stainless steel or concrete thermo-regulated vat. Both the alcoholic fermentation (converting sugar into alcohol by the action of yeasts) and the malolactic fermentation (making softer-tasting red wine) will take place in similar vats.

Blend: 100 % Malbec.

Alcohol content: 13.5 % vol.

Tasting: The 2020 “Révélation” unveils the property’s Malbec grape variety from a high quality vintage. The nose delivers blackcurrant and blueberry notes with pepper, chocolate roasting hints. The attack is ample. The fruit is crunchy. The palate is full-bodied, complex and generous. A touch of mint on the finish brings a pleasant feeling of freshness. To be decanted on its youth

Recommended serving temperature: 17° - 18° C

Cellaring advice: minimum 7 years.

Reward :

🏆 Silver Medal at Bordeaux Wine Award 2023

Location: The estate is located in the Entre-deux-Mers area and covers 30 ha of vines classified as Appellation d’Origine Contrôlée. The vines are planted on hillsides overhanging the valley of the Dropt (tributary of the Garonne River).
Soil : clay and limestone