

CHATEAU
HAUTS

CABROLES

Famille MERILLIER



FR-BIO-01
Agriculture France
Vin Bio

L'Essentiel

BORDEAUX ROUGE

VINTAGE

2020

TYPE OF WINE

Red

TERROIR

Clay limestone soils

APPELLATION

AOP Bordeaux

GRAPE VARIETIES

50% Merlot
30% Cabernet Sauvignon
20% Cabernet Franc

ALC CONTENT

14%

VINIFICATION

Grapes are harvested at optimum maturity. Then, they spend a 25-day long vatting punctuated by daily pumping over until the desired structure is obtained.

After that, a 12-month maturing time will give it its finesse and harmony.

TASTING

Nice deep red color, nose of black fruits with notes of liquorice and spices.

In mouth, the attack is pleasant, and the evolution is warm.

Tannins are firm with a beautiful material, giving this wine a beautiful persistence.

To taste from now with grilled meat, roast and charcuteries or with a cheese board. It is ideal for friendly occasions.

Cellaring potential : 3 to 5 years.



AWARDS

BRONZE medal at CHALLENGE MILLÉSIME BIO 2022 - vintage 2019