



Wijnfiche

Domaine de Chevalier – G.C.C. | Pessac Léognan France (GRAVES) – 2014

Vinification

Gravity is used in the cellar, no pumps are used. Fermentation continues in inox barrels for 2 to 3 weeks at 30° C. max. Maturation 18 months on barriques, 35% of which are new barrels.

Taste

Intense dark red color. Charming and attractive nose. The first sip is soft, with a lot of fruitiness and a beautiful structure. Complex and elegant wine with an enjoyable mineral freshness.

Food pairing

Meat - red | Meat - grillades

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (65%), Merlot (30%), Petit Verdot (5%)

Viticulture: Traditional

Storage (years): "> 10"

Serving temperature: 16-18°C

