

## **Château Perron | Lalande de Pomerol France (POMEROL) – 2019**

### **Vinification**

The grapes are harvested by hand and by machine, then sorted manually on a sorting table at reception. Alcoholic fermentation takes place in small concrete vats, the grapes from each parcel being kept separate. After fermentation, the grapes are left in the vats on the skins for 3-5 weeks. After de-vatting, the wines are aged for 12-18 months in French oak barrels made by the best coopers and regularly renewed.

### **Taste**

Beautiful deep ruby red with tints at rim showing no signs of ageing as yet. Rich, powerful and many-layered nose of red fruits, dark spice, fresh oak and cocoa. Supple, velvety palate with fine, crisply elegant tannins. Fresh lingering finish with menthol flavours. A charming, easy-to-drink wine which will go down well with any fine food.

### **Food pairing**

Meat - red | Meat - Filet pure | BBQ

### **General information**

Type: Red wine

Grape varieties: Cabernet Franc, Merlot, Cabernet Sauvignon

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 18 °C

Taste profile: Smooth juicy

