

## **Domain**

### **Chateau Daviaud**

In the late 1960s, the Sichel family settled firmly in the southern part of the Côtes de Bordeaux, setting up the Bel Air cellar in the village of Saint-Maixant. At that point, it became the first Bordeaux wine merchant to own its own wine cellar.

At the beginning of 2020, the Sichel family took control of Château Daviaud.

## **Vinification**

The grapes are picked when they are fully ripe. After destemming, the alcoholic fermentation follows at 30 ° C in large stainless steel vats. The malolactic conversion also takes place in barrels, after which the wine matures for another 6 months before being marketed.

## **Taste**

Fairly deep ruby red color. Very expressive nose of red and black fruit, as well as spiciness. The taste palette shows a full-bodied wine, with pleasant, soft tannins and a good structure.

## **Food pairing**

Meat - red | Fondue

## **General information**

Type: Red wine

Grape varieties: Merlot (45%), Cabernet Franc (21%), Cabernet Sauvignon (19%), Malbec (15%)

Viticulture: Traditional

Storage (years): "+ 3-5"

Serving temperature: 17-18°C

Taste profile: Smooth juicy

