

Wijnfiche
**Clos Albertus | St. Georges – St. Emilion
France (ST. EMILION) – 2016**

Vinification

High quality grape sorting by density, 20 to 25 day maceration in thermo-regulated tanks. Sulphites free process up to the ageing phase. Ageing for 12 months in French oak barrels.

Taste

An elegant and generous wine. The Cabernets add floral vivacity and a full bodied palate to the rich and round Merlot. The use of oak completes its balance and length.

Food pairing

Roast beef | Tenderloin | Poultry - quail | Partridge | Pork chops - with gratin | Americain préparé

General information

Type: Red wine

Grape varieties: Merlot (40%), Cabernet Franc (30%), Cabernet Sauvignon (30%)

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 17-18°C

Taste profile: Elegant refined

