

Cuvée Tradition

Region: Gironde, France

Varietal Composition: Merlot & Cabernet Sauvignon

Appellation: AOC Côtes de Bordeaux (Controlled Designation of Origin)

Appearance: Light and clear ruby with a greasy rim.

Palate: Full-bodied and well-balanced structure. Flavors of supple and well-centered dark berries, blackcurrant and spice. They are complemented by subtle and smooth tannins. Smooth finish.

Technical Details

- **Alcohol:** 12.5% ABV
- **Tank Aging:** Aged for 14 months in tank and 12 months in bottles before being sold adding roundness and suppleness to the wine.

Soil Type: Mainly clay soils with some sand, contributing to suppleness.

Harvest: Mechanical harvest at optimal ripeness during late September.

Winemaking Process: Cold soak before fermentation to stabilize tannins, aromatics and fruit. Between 4 and 5 weeks.



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Alcohol abuse is dangerous for your health. Drink it with moderation.