

Cuvée Réserve

Region: Gironde, France

Varietal Composition: Merlot & Cabernet

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

Appearance: Deep garnet with a violet rim.

Palate: Full-bodied with a rich and velvety texture. Flavors of dark berries, chocolate, and spice are complemented by well-integrated tannins and a long smooth finish. Balance between power and tannins.

Technical Details

- **Alcohol:** 13.5% ABV
- **Oak Aging:** Aged during 14 months in French oak barrels (40% new oak), adding depth and complexity to the wine.

Soil Type: Gravel soils with a combination of clay and limestone, contributing to structure and vibrancy.

Harvest: Mechanical harvest at optimal ripeness during late September to early October.

Winemaking Process: Cold soak before fermentation to enhance color and aromatics. Between 5 to 6 weeks.



Château Peller Laroque EARL Rousselon et Fils

97 route des Côteaux, lieu-dit Bonneval 33410 Laroque, next to BORDEAUX Gironde, FRANCE

Phone : +33(0)5 56 62 60 16 +33(0)6 19 83 19 56 +33(0)6 20 78 76 13

Email : contact@peller-laroque.fr

www.peller-laroque.fr

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