



MIS EN BOUTEILLE À LA PROPRIÉTÉ

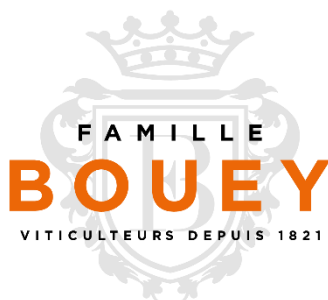


SANS SULFITES AJOUTÉS

LESTRUELLE

MÉDOC

2019



LESTRUELLE SANS SULFITES

M E D O C 2 0 1 9

STORY:

Like Château Lestruelle, its cuvée with no sulphites added has the same pedigree. Here we have worked on the essence of the château, vinifying it precisely with a total oxygen protection. From this meticulous work result an ample, velvety wine with a great fruit intensity.

GRAPE VARIETIES:

90% Merlot, 10% Cabernet Sauvignon

TERROIR:

Little graves on the surface with ancient sands and calcareous bloc underground.

WINEMAKING:

Harvest are realised on ripe fruits then sorted at the winery. Fermentation is launched as soon as we start the filling. The extraction is soft in purpose to preserve the fruit aromas. The wine is highly monitored from day 1 to bottling to avoid any risk of oxidation. Filtration and bottling happen under atmosphere regulation.

TASTING NOTE:

Lestruelle has a deep garnet color. Nose is really intense, explosive with ripe fruit aromas, blackberries and currant notes. The palate is gourmet, fleshy. A wine with a beautiful complexity.

ABV: 14%

