

L'Esprit Couvent

155 Ans

Appellation Bordeaux Supérieur Contrôlée



Grapes : 100% Merlot

Soil : clay-loam

Significance of the soil : The control of the vineyard through the soil which guarantees a good water supply. Therefore hydric stress is being avoided during hot summers. "The terroir" of the future.

Vinification : Manual vintage in small baskets. The racemes are manually separated from their wooden part and the grapes are fermented in barrels with controlled low temperature.

Fermentation : The wine is transferred on French barrels in the course of 12 months from which 6 months on the excesses of yeast with a frequent addition of oxygen.

Alcohol : 13%

Production : 2100 bottles

Conserve : 15 to 20 years.

Degustation notes : Profoundly red colour with hints of red fruit (raspberry and cassis)

To drink : duck breast



L'ESPRIT COUVENT | www.lespritlecouvent.com

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