



# L'Esprit Couvent Rouge

Appellation Bordeaux Supérieur Contrôlée

**Grapes :** 70% Merlot and 30% Cabernet Sauvignon.

**Soil :** Clay-loam

**Vinification :** The wine is immediately transferred on French barrels, followed by a fermentation on wood in the course of 12 months from which 6 months on the excesses of yeast with a frequent addition of oxygen.

**Alcohol :** 13.00%

**Production :** 12000 bottles

**Conserve :** 10 to 12 years according to the vintage.

**Degustation Notes :** Profound colour. Fruity odour, raspberry and cassis, but also spicy, smoked and a hint of vanilla. A fruity, fleshy start. A little dominant because of the wood but of an excellent level.

**To drink :** red meat, small and large game, cheese



**L'ESPRIT COUVENT** | [www.lespritlecouvent.com](http://www.lespritlecouvent.com)

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