



Cuvée O 2015

AOC Bordeaux Côtes de Bourg,

A travel in the heart of the harmony.

PRESENTATION

Silky mouth, fine and elegant tannins.

A 100% Cabernet Franc wine, with no added sulfur

THE VINTAGE

Confidential vintage of 1,200 bottles.

LOCATION

Sloping hillsides facing south, subject to westerly sea winds, located at the top of the Pugnac geological table-land.

Estate in one piece with a great landscape and biological diversity: meadows, woods, pond and a stream.

TERROIR

Terroir of gravel and ruby clay

IN THE VINEYARD

Parcels selection. Manual harvest destemmed and not crushed. Composed of 100% Cabernet Franc.

Organic wine, Demeter certified biodynamic wine, VEGAN wine (EVE01)

WINEMAKING

Vinification in ovoid tank, Long maceration (up to 3 months) at controlled temperature. Natural fermentation in indigenous yeast, without added sulfur.

AGEING

Aging in sandstone amphora.

VARIETAL

Cabernet franc 100%

13,5 % VOL.

No sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serve between 15 and 17°C

AGEING POTENTIAL

5 to 10 years, 10 to 15 years

TASTING

"Fresh and spontaneous nose that evokes Cabernet Franc with its notes of plums, violets, peonies, fine vegetables. No dominant aging. The palate is crisp and fresh, with enough juice to seduce the palate "M. Peyrondet, best sommelier in France, best worker in France.

