



Cuvée O 2014

AOC Bordeaux Côtes de Bourg,

A travel to the heart of sensuality

PRESENTATION

Luscious mouth, powerful and elegant tannin. An awakening of the senses.

THE VINTAGE

Confidential cuvee nearly 1200 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

This fine and delicate wine expresses all the finesse of our old vines from the gravel and ruby clay soils.

IN THE VINEYARD

Parcels selection. Manual harvest destemmed and not crushed. Composed mainly of Cabernet at 60%

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. No added sulfur.



VARIETAL

Cabernet franc 60%

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

