



CUVÉE 116

HAUT-MÉDOC AOC



HISTORICAL :

Sulphur has been used in oenology since the end of the 18th century for its antiseptic and anti-oxidant properties. This food additive has revolutionised wine production by protecting it from oxidation and fermentation drifts. But one of the obsessions of any good craftsman is to make the purest possible product. The answer is cuvée 116, 100 as WITHOUT and 16 as the classification of sulphur in Mendeleïev's table.

TERROIR :

Clay-limestone.

SURFACE :

3,5 hectares.

GRAPE VARIETIES :

100 % Merlot.



VINIFICATION ET ELEVAGE :

Medocan traditional vinification in thermo-regulated stainless steel vats.
Minimum 3 weeks vatting.
No SO2 added.
Estate vacuum bottling.

SERVICING AND PAIRING :

Service temperature : 17 / 18 °C.
Decant one or two hours before tasting.
Wine is not treated, deposit is natural.
This wine will match roasted beef, duck, games and a choice of cheeses.: Comté, brebis, sheddar.

CULTIVATION :

Yield : between 40 and 50 hl / ha.
Sorting of the grapes in the vineyard and in the cellar.
Mecanical groundwork. Sustainable cultivation.
HVE3 from the 2019 vintage

