



PETIT VERDOT

LISTRAC-MEDOC AOC



HISTORICAL :

This cuvée is a tribute to Petit Verdot. This long-forgotten grape variety was mentioned as early as 1736 as "good, producing an excellent black wine". Typical of the Médoc, it's known for its character and its aromas of spices, pepper, caramel and liquorice.

Offering a wide range of flavours, Petit Verdot can be drunk young to take advantage of its racy and spicy temperament or after a few years to savour its silky, patinated tannins.

TERROIR :

Gravel and clay-limestone.

SURFACE :

0,7 hectares.

GRAPE VARIETIES :

100 % Petit Verdot.



VINIFICATION ET ELEVAGE :

Medocan traditional vinification in thermo-regulated stainless steel vats.

Minimum 3 weeks vatting.

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. Mechanical groundwork.

Sustainable cultivation.

HVE3 from the 2019 vintage.

