



N°2 GRAND LISTRAC

LISTRAC-MEDOC AOC



HISTORICAL :

Second of Grand Listrac, coming from young vines of more than 15 years old, N°2 is made according to the same process of qualitative choice of the grapes: plot selection, perfect sanitary state and perfect maturity. The result is a round and supple, balanced Listrac that can be enjoyed between 3 and 8 years old.

TERROIR :

Gravel and clay-limestone.

SURFACE :

5 hectares.

GRAPE VARIETIES :

60 % Merlot.
35 % Cabernet Sauvignon.
5 % Petit Verdot.



VINIFICATION AND AGEING :

Medocan traditional vinification in thermo-regulated stainless steel vats.
Minimum 3 weeks vatting.

Estate vacuum bottling.

SERVICING AND PAIRING :

T 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, lamb 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.

