

SAINT EMILION GRAND CRU

Harmonie Majeure

LATEST ORGANIC CONVERSION

<u>Vintage</u>	:	2018
<u>Degree</u>	:	14°
<u>Grape variety</u>	:	80 % merlot 20 % cabernet franc
<u>Age of the vineyard</u>	:	30 years
<u>Soil</u>	:	The soil consist of sandy gravel
<u>Méthode culturale</u>	:	Our vineyard is traditionnaly ploughed carefully respecting the nature of the terroir and the plant. This respect of the environment leads us to culture our whole vineyard sensibly. Latest organic conversion
<u>Harvest</u>	:	The grapes are harvested by hand
<u>Vinification</u>	:	The vinification endeavours to gently reveal the richness of our grapes by long thermo-macerations. The ancestral vineyard savoir-faire inherited from our parents and use of the most recent technology results in the elaboration of a wine of character.
<u>Maturing</u>	:	12 months in new barrels for one third, and barrels of one years
<u>Degustation</u>	:	Fond of delicacies vintage. Splendid red fruits thanks to the Maturity of cabernet franc. Beautifull tannins structure ; freshness. Great vintage to drink 4 to 10 years to optimize tasting.