

SAINT EMILION GRAND CRU

Harmonie Majeure



Vintage: 2019

Degree: 14°5

Grape variety: 80% merlot, 20% cabernet franc

Age of the vineyards: 35 years old

Soil: The soil consists of sandy gravel.

Viticulture: The entire vineyard is given over to organic agriculture. For the new plantings, the soils are cultivated in the traditional way and the many tasks are carried out by hand to respect the vines for good aeration and balanced yields.

Harvest: The grapes are harvested by hand.

Vinification: The vinification endeavors 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 with character.

Maturation: 12 months in new barrels for one third, and one-year barrels.

Tasting: Fond of delicacies vintage. Splendid red fruits thanks to the maturity of cabernet franc. Beautiful tannin's structure; freshness.

Keeping: Great vintage to drink 4 to 10 years to optimize tasting..

Wine pairing: Cheese, grilled meats or with sauce. Particularly with beef's rib.

Wine pairing: May the 26 th of 2021

