

ROYAL SAINT-EMILION

APPELLATION SAINT-EMILION CONTRÔLÉE

Royal Saint-Emilion 2020

AOC Saint-Emilion, Bordeaux, France

Created in 1933 by the very first members of the Union de Producteurs de Saint-Emilion, Royal Saint-Emilion pays homage to the long history and tradition of our Appellation. The wine is a selection of specifically chosen plots of vines. It is representative of the quality and the image expected for the Appellation.



TERROIR

Old sands and gravels

IN THE VINEYARD

Harvested by plots and grape varieties selections

HARVEST DATES

14/09/2020

VINIFICATION

Filling-in stainless steel or concrete vats with temperature control

Pre-fermenting maceration

From 20 to 30 days maceration

Malolactic fermentation in vats

AGEING

Aged in vats from 12 to 14 months

VARIETALS

Merlot 80%, Cabernet franc 20%

TECHNICAL DATA

Production volume: 43 000 Bouteilles/An

TASTING

A delicious, fruity and easy-going wine for pleasure.

VISUAL APPEARANCE

Nice cherry red color.

AT NOSE

Pleasant nose with Merlot typicity and aromas of strawberry, raspberry and spices.

ON THE PALATE

Freshness and roundness in the mouth, suppleness and finesse.

FOOD PAIRINGS

Enjoy on its own or with easy going food, roasted chicken, veal chop or cheese; even better as an aperitif.

