



HIPSTER DE BARBE 2016

Côtes de Bourg
80% Merlot, 10% Cabernet Sauvignon, 10% Malbec
Terrace overlooking the Gironde, clay-limestone soil

VINIFICATION AND AGEING

Sorting table, destemming, cold maceration for 3-4 days, slow fermentation at controlled temperature below 28 °. Fermentation for 3 weeks. Malolactic fermentation in barrel for press wine.
Ageing in French oak barrels for 1 year - 10% new barrel.

TASTING NOTES

On the nose, we find notes of ripe black fruit accompanied by a light toasted oak. On the palate, the wine is dense, voluminous and solidly structured. The wine is fleshy and velvety, carried by fine and silky tannins.

FOOD PAIRING

Red meats, grilled meats and poultry.

ALCOHOL DEGREE : 14%
SERVICE TEMPERATURE : 16°C
AGEING POTENTIAL : 5 YEARS

