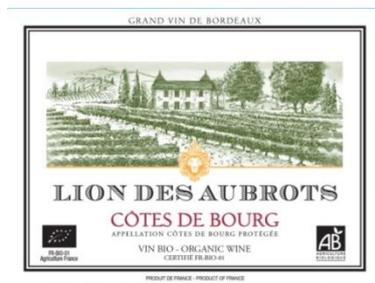




Côtes de Bourg AOC 'Lion des Aubrots'



Certified organic wine, FR-BIO-01.



The vineyard:

This domain is situated in the Bordeaux region, on the right bank of the estuary, in the Côtes de Bourg area. The Bourg area overlooks the Gironde estuary with its corniche. On this land, vine-covered slopes stretch out, earning the region its name “mini Swiss Girondine”.

The soils' diversity is perfectly suited to producing superior wines and the vines are ideally situated to make the most of the perfect match of soil and climate.

The 28 hectares under the sole tenancy of the Château have been restructured since 1969. Today, all of the family property's land is farmed organically.

Grape varieties: 60% Merlot, 30% Malbec, 10% Cabernet Franc

The soils:

This wine is produced from old vines planted in a clay-silt soil.

Wine making:

Partly vinified in French oak barrels.

ABV: 13°

Tasting notes:

Appearance: Deep red

Bouquet: Woody, which after aeration reveals a variety of complex aromas.

A blend of strawberries, black fruits, violets, leather and coconut, as well as the toasted notes of barrel aging.

Taste: Well-rounded and smooth, the tannins are exceptionally refined.

There are spicy notes combined with an elegant, fresh, fruity and invigorating finish.

Serving temperature and food pairings:

Serve at 16°C

Serving suggestions: Red meats, most cheeses.

When to drink:

The structure of this wine makes it suitable for cellar ageing. Its still slightly firm tannins will be more enjoyable from the end of 2015 and for more than 5 years.

