

RÉSERVE DES VIGNERONS

APPELLATION BORDEAUX CONTRÔLÉE



GEOGRAPHICAL SITUATION

Mountain side and plateau in Lugon.



SOIL CHARACTERISTICS

Clayey, sandy and chalky.



GRAPE VARIETY

Majority of Merlot.



VINIFICATION AND AGEING

Traditional vinification in concrete vats.
Manual pumping-over. vinification as a Bx matured
in barrels during 12 months.



TASTING COMMENTS

Lovely ruby colour. Gorgeous exquisite nose redolent
of toffee and freshly baked buttery cake.
Pleasant and smooth to the palate unfolding coffee
and grilled notes.



TO BE SERVE WITH

Perfect with rabbit casserole with mushrooms.



RECOLTE 2003
Médaille d'Argent
Concours Général
Agricole
Paris 2005



RECOLTE 2004
Médaille de Bronze
Challenge
International du Vin
Blaye 2006



RECOLTE 2004
Médaille d'Or
Concours
de Macon 2006



RECOLTE 2001
Médaille de Bronze
Concours
de Macon 2004



Lugon
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