

CHÂTEAU PECH-CELEYRAN OMBLINE

LA CLAPE - LANGUEDOC-ROUSSILLON



Character: Fruity wine

Grapes: Merlot 40%, Malbec 30%, Cabernet sauvignon 30%

Vintage: 2018

Alc: 11,5%

Garde: 3 years

Soil Type: Clay-limestone

Winemaking process: Selection of the grapes and total destemming. Cold pre-fermentation for four days. fermentation in stainless steel tanks. Five months aging on fine lees at regulated low temperature in order to preserve all the aromas.

Appearance: A garnet bright colour.

Aroma: On the nose are ripe fruits and black olive aromas.

Palate: The mouth offers a beautiful power with a round and ample attack. There are notes of stewed red fruits and garrigue. The finish is spicy, specific to the terroir of Pech-Céleyran.

Pairing: It will accompany all meals with ease.