LES GENDRES 2020

Appellation : AOC Côtes de Bergerac Rouge
Alcohol content : 15% vol. alc.

Merlot

Clay-limestone soils with a high proportion of limestone and marl. Plot no. A298.
A great vintage in Bergerac, with reds displaying excellent maturity and concentration.

Total destemming and minimal extraction.
Sulphur-free fermentation, malolactic fermentation in vats.
Infusion for 40 days, aged in casks for 18 months.

There is a beautiful balance between the roundness of the vintage and the finesse brought by the limestone. A rich nose with notes of liquorice, strawberry compote and candied orange. On the palate, the tannins are present but very well integrated with black fruits, cloves and a beautiful length.

Les Gendres will obviously go well with beautiful pieces of grilled red meat. A delicious lamb tagine with prunes or even eels in a red wine sauce with some good garlic bread. And why not with a chocolate and caramel cake...

Produced only in the best vintages, this is a very fine wine for ageing. Decant when young and leave it in the cellar for a good fifteen years.

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