

Château Le Grand Verdus
Merlot Essentiel

Bordeaux

Entre-deux-Mers

Merlot 100 %

Soil Chalk-Clay

9 month in concrete tanks

Ageing potential +7/8 years

Service Temperature: 16C

Glass: Bordeaux

This cuvée was vinified without any addition of SO₂ from the harvest to the bottling. Individual berries are selected on a sorting table followed by fermentation in concrete tanks at 28°C.

During the fermentation, the must is gently pumped over the fermentation cap for smoother tannins. 20 days maceration. Gentle pneumatic pressing.

Wine dominated by intensity and freshness. Lovely garnet color, ESSENTIEL will seduce you by red and black berries aroma. Very supple and round tannins coats fruity and smooth notes on the palate. This cuvée highlights purity of our terroir and it was vinified without any addition of SO₂ from the harvest to the bottling.



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