



Non-contractual document

LAVERGNE 2014 BORDEAUX ROUGE

- 30% Oak -

OVERVIEW

The Abbey of La Sauve Majeure was founded in 1079 by the Duke of Aquitaine and Saint-Gérard. The monk Lavergne was one of the first to join the Abbot Saint-Gérard. He devoted all his life to the abbey but he had also a passion for winegrowing. Lavergne met frequently with the neighboring winegrowers around the Abbey. His involvement had a great impact on their spirits and his name was engraved on their memories.

VINEYARD

Soil: Chalky-clay and sandy-clay

Location: Selection of plots of land in the A.O.C. Entre-deux-Mers, more precisely around Rauzan and La Réole.

Grape varieties: 60% Merlot / 30% Cabernet Sauvignon / 10% Cabernet Franc

VINIFICATION

Traditional winemaking. Total Stalking. Fermentation with regular pumping over. Maturing in tanks with control of temperature for 15 to 20 days.

WINE TASTING

This traditional Red Bordeaux opens with classic aromas of black fruits and sweet spices. The wine is elegantly balanced and medium-bodied on the palate. The finish shows fine vanilla notes.

MATCHING FOOD AND WINE

Serve at 17-18°C with roast beef or fillet of duck breast along with gratin of seasonal vegetables. Perfect with a good selection of cheeses or fine cooked meats.

AGEING POTENTIAL

From 5 to 10 years



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SOVEX GRANDS CHATEAUX
- NÉGOCE EN VINS - BORDEAUX

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