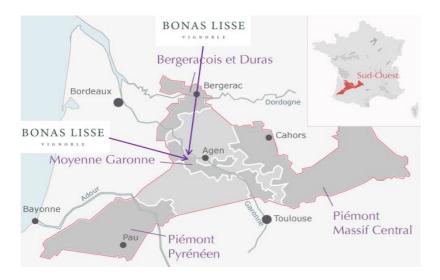
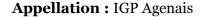


# BL TANNAT 2019





## **Estate**

12 ha estate in the rolling valleys of the *Coteaux d'Agenais*, an hour south of Bordeaux.

#### **Terroir & Viticulture**

1 ha of Tannat was planted in 2002 on alluvial clay soil. The clone is 717 which has a good affinity for the 3309C rootstock.

## **Vinification & Ageing**

Fermentation in tank, with gentle extraction of tannins to give an early-drinking style of Tannat. Left in tank for a few months before bottling. Diam cork closure.

## **Tasting Note 2019**

Ripe tannins give a gentle, round mouth-feel to this full-bodied red. Perfect with the local speciality of magret of duck breast or with grilled red meat. Serve at 18°C in winter or try slightly chilled in summer at 15°C. Drink now or can be kept for 6 years after harvest.

Alcohol: 13 % alc/vol Total acidity 3.69 g/L (H2SO4)

Winemaking: Cédric Walcker and Minette Constant MW

