

Château Les Alberts

Blaye Côtes de Bordeaux Red 2011, 2012 & 2013

**Appellation :**

Blaye Côtes de Bordeaux Red

Age of wine :

2011, 2012, 2013

Soil :

Hill Clayey-Limestone

Age of vineyard :

80 years old

Grape varieties :

Merlot 85%, Malbec 15%

Treatment :

Mechanical weeding

Soil preparation :

Ploughing

Harvest :

Manual grape picking and sorting

Vinification :

Traditional, temperature control, maturing during one year in oak barrels, one third of oak barrels are new

Bottling :

Takes place following a clarification, the wines are filtered on grids

Wine tasting :

Color : brilliant beautiful deep ruby, garnet reflection.

Fragrance : bouquet made of intense spices, pepper and musk and later liquorice and black berries.

Flavor : the tannic structure is tight and powerful, greatly balanced and smooth, bringing a final liquorice and spice taste.

Advice to be served with : this powerful wine is best served oxygenated before tasting in order to reveal its bouquet, perfect with lamprey, meat dishes from civet of wild animals, blue-veined cheese.

Temperature of service : 18°C

Advice of care : 10 years