




LES FIEFS DE SANSAC

2022

Producteur Récoltant – Mis en bouteille à la propriété

With the Les Fiefs de Sansac range, we wanted to pay tribute to our terroir and to our beautiful region of Nouvelle Aquitaine by creating wines of character representative of the Bordeaux vineyard.

 Soils Clay and limestone with boulbènes	 Appellation AOP Bordeaux
 Grape variety 100% Merlot	

Vinification

The vinification focus is on aromas rather than structure. The Merlots are harvested at perfect maturity. They then undergo solid phase Thermovinification. Selected yeasts, temperature control (16-20°C max).

Tasting notes

Colour | Intense red.

Nose | Bouquet of ripe red fruits such as cherry and plum, with subtly spicy notes.

Palate | Velvety texture, dominated by red fruit flavors, supported by a slight complexity from the spicy notes. The finish is elegant and persistent.

Light ●●●●● Powerful
Fruity ●●●●● Structured

Service tips

To be enjoyed between 17 and 18°C.
Will pair perfectly with grilled meats, soft cheeses like Camembert, and hard cheeses such as Comté.

