




# LES FIEFS DE SANSAC

2024

## 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.

 <b>Soils</b> Clay and limestone with boulders	 <b>Appellation</b> AOP Bordeaux
 <b>Grape varieties</b> 70% Merlot and 30% Cabernet Franc	

### Vinification

Traditional winemaking: Direct pressing, temperature-controlled fermentation at low temperature (16°)

### Tasting notes

**Colour** | Pale, bright pink with salmon reflections.

**Nose** | Expressive and gourmet, with notes of fresh red fruits (strawberry, raspberry), accompanied by a floral touch (rose, peony) and a hint of candy.

**Palate** | Fresh and well-balanced, with lovely liveliness. The red fruit aromas unfold delicately, supported by a slight acidity that enhances freshness through to the finish.

Light ●●●●● Powerful  
Fruity ●●●●● Structured  
Dry ●●●●● Sweet

### Service tips

To be enjoyed chilled between 10 and 11°C.

Les Fiefs de Sansac is perfect as an aperitif. It pairs wonderfully with a charcuterie board, a crisp salad, grilled dishes, a vegetable tart, or a fish tartare.

