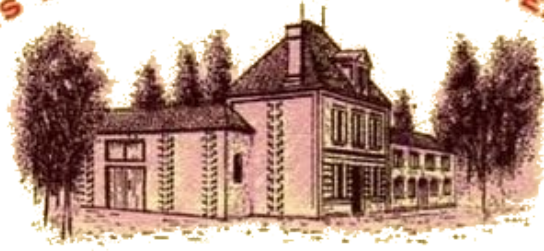


MIS EN BOUTEILLE AU CHATEAU



CHATEAU PAILHAS

Saint-Émilion Grand Cru



CÉPAGES: 80% Merlot, 20% Cabernet Franc

SOL: Argileux Sableux

VINIFICATION: Sélection parcellaire et tri de la vendange, fermentation alcoolique traditionnelle en cuve inox thermorégulée

DEGUSTATION:

Robe: Rubis

Bouquet: Le bouquet s'ouvre sur un élégant boisé et notes de fruites rouges

Bouche: Charnue et racée, soutenue par des tanins boisés

Accompagne parfaitement de nombreux plats: viandes, gibiers, légumes et fromages.

AVB: 14%

GRAPE VARIETIES: 80% Merlot, 20% Cabernet Franc

SOIL: Sandy clay

WINEMAKING: Plot selection and sorting of the harvest, traditional alcoholic fermentation in thermoregulated stainless steel tanks

DEGUSTATION:

Colour: Ruby

Nose: The bouquet opens on an elegant woody and hints of red fruit

Palate: Fleshy and full-bodied, sustained by woody tannins

Perfect with many dishes: meats, game, vegetables and cheeses.

AVB: 14%