



VINEYARD & SOL TYPE

The vineyard is located South of Bordeaux, between Pessac and Léognan. The vineyard site for l'Angelot has gravelly and sandy-gravelly soils and basks in a temperate ocean climate.

VINEYARD AGE

Between 16 to 31 years old.

HARVEST

Harvesting by hand with fruit sorted in the vineyard and at the winery. From 16 September to 3 October.

WINEMAKING

Pre-fermentation cold soaking (8°C).
Alcoholic and malo-lactique fermentation in stainless steel tanks.

MATURATION

12 months in barrels (32%) and stainless steel tanks (68%).

BLEND

Merlot: 67%
Cabernet Sauvignon: 33%

TASTING NOTES

COLOUR: dark colour tinged with purple-blue.

NOSE: the nose is accented by lovely red fruits and delicate smoky notes.

PALATE: the palate is mouth-filling and smooth then flows into fruit and freshness. The structure is nicely centred with lots of delicacy. The finish stays powerful and shows beautiful plump tannins.

SERVING TIPS

serving temperature: 16-18°C, uncork an hour before serving.

Ageability: from 2 to 8 years.

Pairings: Ideal with cold cuts, poultry, white meats or pan-fried mushrooms, L'Angelot by Seguin also shows well with Camembert or farmhouse Brie.

