



### VINEYARD & SOL TYPE

The vineyard is located South of Bordeaux, between Pessac and Léognan. The vineyard site for Nuance(s) has gravelly and sandy-gravelly soils and basks in a temperate ocean climate.

### VINEYARD AGE

between 15 to 30 years old.

### HARVEST

Harvesting by hand with fruit sorted in the vineyard and at the winery.  
From 20 September to 10 October.

### WINEMAKING

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

### MATURATION

12 months in barrels (60%) and stainless steel tanks (40%).

### BLEND

Cabernet Sauvignon: 56%  
Merlot: 44%

### TASTING NOTES

COLOUR: beautiful garnet colour.

NOSE: pure fruit-forward nose with sparing oak and subtle spice notes.

PALATE: the attack is marked by the sweetness stemming from crisp fruit. The middle palate is more mouth-filling with a lovely structure and very delicate feel. The finish is appetising and rounded out by supple tannins.

### SERVING TIPS

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

Vieillessement de 2 à 8 ans.

2020 Nuance(S) makes the perfect match for guinea fowl with mushrooms, duck breast or pasta with truffles. With cheese, a farmhouse Morbier brings out the lushness of the wine.

