

COMTE DE GIRONDE

AOC HAUT MEDOC

History:

This wine is sourced from a careful selection of estates in order to express a representative and authentic style of the Haut-Médoc AOC, one of the world's most renowned and historic wine regions.

The blend of two emblematic local grape varieties, Merlot and Cabernet Sauvignon, brings balance, structure, and typicity, resulting in a classic yet distinctive Haut-Médoc profile

Vineyard & location:

The vineyards are located in the northern part of the Médoc, on the Left Bank of the Gironde, on terroirs bordering Saint-Estèphe. The soils, composed of clay and gravel, contribute freshness, fruit expression, and structure to the wines.

Planted on gentle slopes along the estuary, the vines benefit from favorable sun exposure and a temperate oceanic climate, mild and humid, strongly influenced by the regulating presence of the Gironde estuary.

Harvest, vinification & ageing:

The wine is vinified at low temperatures to preserve grape integrity and maintain pure fruit expression, resulting in a smooth and silky palate. Ageing is carefully balanced between new French oak barrels and stainless-steel tanks, allowing the wine to achieve optimal harmony while enhancing its expressive aromatic profile

Tasting:

This rich and powerful wine displays a deep ruby-red color. The nose reveals intense aromas of blackcurrant and dark cherry, complemented by subtle spicy notes. Oak ageing contributes nuances of vanilla and toast. On the palate, the wine is full-bodied with well-integrated tannins and balanced acidity. The finish is smooth and persistent, marked by lingering hints of vanilla and spice

Vintage :

2022

Blend :

50% Cabernet
Sauvignon

50% Merlot

