



CHATEAU LES HAUTS DE CARMELET COTES DE BORDEAUX



GRAPE VARIETY: 70% Merlot, 30% Cabernet Sauvignon.

LOCATION: Bordeaux AOC

SOIL: Sandy

WINEMAKING: Fermentation takes place in thermoregulated stainless steel tanks for 3 weeks

AGEING IN BARREL: 12 months in French oak barrel

AGEING POTENTIAL IN BOTTLE: 5 years

COLOR: Intense garnet

NOSE: Aromas of red fruits, blackcurrant

MOUTH: A charming wine, reveals a rich and balanced body, supported by round and silky tannins

SERVICE: Between 16°C & 18°C

FOOD PARING: Roast beef, poultry and cheese

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