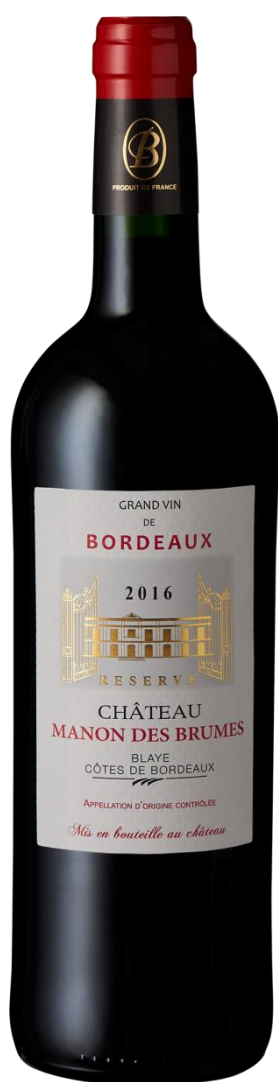


CHÂTEAU MANON DES BRUMES RESERVE

RED



Vineyard : 40% Cabernet Sauvignon - 60% Merlot - (old vines)

Average yield : 44 hl/ha.

Vineyard training : Manual crop thinning in August followed by leaf-stripping.

Harvesting : Manual harvest

Vinification : Total de-stemming, vinification and maceration between 25 and 40 days, temperature control. Pressing and selection of wines. Malo-lactic fermentation in vat.

Ageing : Exclusively free run wine, 90% of the blend is aged in new barrels for about 12 months + 8 months in vats. Racking every two months. Fining, filtering and bottling by ourselves.

Tasting notes : Intense color, nose of red berries with hints of coffee and spice (mocha, vanilla, cinnamon and liquorice). Rich, tannic structure and great aromatic expression on the palate. Fine and elegant with great ageing potential. Powerful, with a superb unctuous finish coming through.

Consumption : *Red meat, sauce plates, game, cheese ...*

