

CHÂTEAU MANON DES BRUMES

EXCELLENCE

BLAYE
CÔTES DE BORDEAUX

APPELLATION D'ORIGINE CONTRÔLÉE



Vineyard : 60% Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc.

Average yield : 49 hl/ha.

Vineyard's 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 : 80% of blend aged in one year old barrels for about 12 months, + 6 months in vats. Racking every two months. Fining, filtering and bottling by ourselves.

Tasting notes : Attractive, bright colour, ripe fruit nose with spicy, mineral hints. Soft, well integrated tannins on the palate with pleasant aromas of red berries supported by good body, which will enable it to be laid down for over 10 years.

Consumption : Red meat, grills, cheese...

