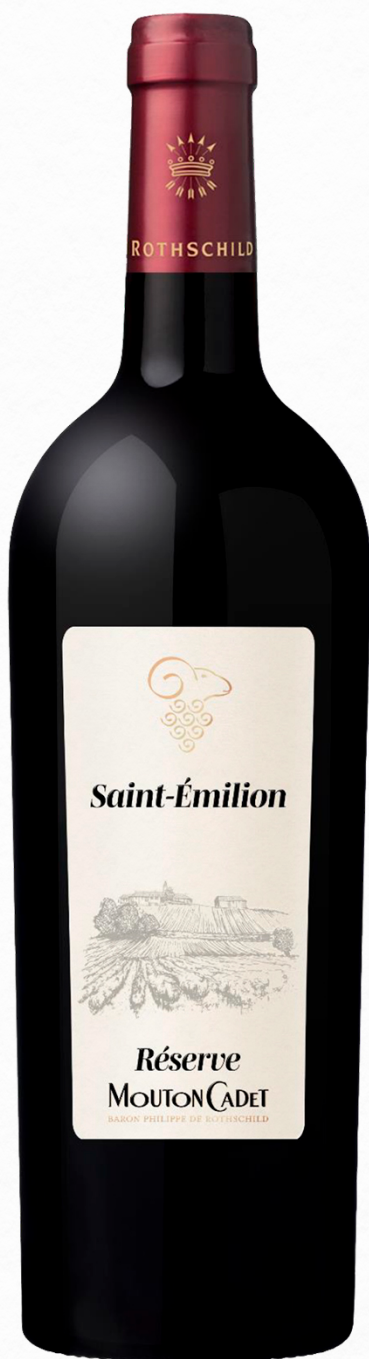




MOUTON CADET SAINT-ÉMILION RÉSERVE
A.O.C. SAINT-ÉMILION, FRANCIA.

VINIFICATION

Grape Variety: Cabernet Franc , Cabernet Sauvignon , Merlot

Alcohol % ABV:13.5%

Cultivation area: Bordeaux (FR)

Residual sugar (approx.) in g/l: 1,6

Style: Old World , classic

Serving temperature: 15-17° C

Maturing: 16 months, with 4-6 months light oakling

TASTING NOTES



Crimson with a carmine hue.



The nose opens on intense, ripe black fruit aromas, joined after airing by subtle touches of vanilla.



The very full-bodied attack reveals intense black fruit flavours supported by firm, wraparound tannins. The tannic structure mellows on the richly flavoured mid-palate, giving way on the finish to an array of black fruit, spice and vanilla notes underpinned by beautifully supple tannins.



ideal with beef or spicy food with vegetable.



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