

2016

LOUIS VALLON

100% PETIT VERDOT

BORDEAUX RED AOP

THE STORY

The region Entre-Deux-Mers forms a triangle of land constituting the convergence of the rivers Dordogne and Garonne. The vineyard is located about 49 miles southeast of the city of Bordeaux and is one of the largest wine areas of Bordeaux.

TASTING NOTES

This is a wine that can be done only from exceptional vintage in Bordeaux in order to reach the fully maturity of such grape. The nose is around floral notes and spices. Deep ruby color, the palate is elegant, complex, notes of flowers, red fruits (raspberry, ...), lilac, menthol, spicy notes, plum and licorice.

WINEMAKING

Made from day-limestone soils, exclusively from Petit Verdot grapes, carefully picked at full maturity before being vinified in our cellars. Maceration for 3 to 4 weeks followed by a maturation of 8 month to refine its tannins, no oak, we have only work on the fruit and the texture of the wine.

FOOD PAIRING

Due to the rigid tannin structure and concentrated nature of this wine, foods with plenty of weight, protein, and fat are your best bets. Consider rich cuts of red meat, well-aged cheese (like Stilton) or wild game. Barbecue, beef stew, roasted rack of lamb and game birds all stand up well to the rich appeal of petit verdot.

GRAPE VARIETIES

100 % Petit Verdot

