

HENDI

2018

BLAYE CÔTES DE BORDEAUX

Vineyard description:

Appellation: Blaye-Côtes de Bordeaux, on the right bank of the Gironde

Soil: Gravels, coarse and fine sands, some clayey gravels.

Subsoil : clayey gravel with some alios.

Production : 50 hectares out of 140

Grape varieties: 70% Merlot, 20% Cabernet Sauvignon, 10% Malbec

Winemaking characteristics:

Mechanical harvest: At optimum maturity

Fermentation: In temperature-controlled stainless steel vats

Maturation: In cement and stainless steel vats for 1 year

Tasting notes:

This wine has a fruity nose, supported by toasty and woody notes. Round and supple on the palate, with a pleasant, well-balanced finish.

Wine pairing :

Serve between 16° and 18° with white or red grilled meat and cheese.

Ageing capacity

6 to 8 years

