



2021 l'Arlequin

Alcohol label %: 12.5 | **pH:** 3.9 | **Acidity (TA):** 0.89 | **Residual Sugar (g/L):** 0.3 |
Serving Temperature (°C): 18.0

Growing Conditions

60% harvest lost due to the frost in mid April. Hot summer with an average quantity of rain

Harvest

Manual harvest on the first week of October in a perfect weather conditions

Winemaking

100% Integral vinification (alcoholic and malolactic fermentation in 500 litres French oak barrels)

Aging

16 months in new French oak barrels

Bottling

at the Château in June 2023

Appearance

A deep and generous red color

Nose

A nose where powerful, deliciously grilled spicy scents play in counterpoint with notes of black truffle

Palate

A voluminous and silky on palate, a harmonious balance which reveals a gourmet wine. A long final with infinite echoes

Food Pairing

Breton lobster wrapped in steamed spaghetti
Challans duck glazed with peak pepper
Roast winemaker beef (with Bazas beef)
Rack of lamb & vegetable tagine
Old Comté & light truffled mashed potatoes

