



# 2019 cuvée Opéra

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**Alcohol label %: 14.0 | pH: 3.82 | Acidity (TA): 0.63 | Residual Sugar (g/L): 0.2 |  
Serving Temperature (°C): 18.0**

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## Growing Conditions

Early spring with a light frost end of April. Rains in May and June caused a quite strong attack of mildiou. Quite hot summer with the normal quantity of rains.

## Harvest

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

## Winemaking

maceration and 72 hours cold pre-fermentation, long vatting period (more than 3 weeks) alternating cement and wooden vats

## Aging

18 months in new French oak barrels

## Bottling

at the Château in July 2022

## Appearance

A deep color of a bright and intense red

## Nose

A nose where the powerful scents of ripe fruit play in counterpoint with notes of autumnal undergrowth

## Palate

A full and generous mouth palate followed by a perfect balance final with a length worthy of the greatest wines of Bordeaux and its best terroirs

## Food Pairing

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