



2019 cuvée Opéra

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

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 peak pepper
Roast winemaker beef (with Bazas beef)
Rack of lamb & vegetable tagine
Old Comté & light truffled mashed potatoes

