

SANG DU SANGLIER
(BLOOD OF THE WILD BOAR)
COTES DE BERGERAC ROUGE



Vintage: 2023

Name of Protected Region of Origin: Côtes de Bergerac Rouge

Description of Soil and Parcel of Vines: 4 parcels of Merlot planted between 2000 and 2015 and one parcel of Cabernet Sauvignon planted in 2015, and one parcel of Malbec, planted in 2019, all on a rocky plateau of limestone and clay.

Grape Varietal: 66 % Merlot, 32% Cabernet Sauvignon and 2% Malbec

Yield per Hectare: 26.3 hl

Tasting Notes: Beautiful, deep aubergine in color, oaky and spicy on the nose. Complex and round in the mouth, it is redolent with the flavours of licorice root, black pepper and black currents. One can drink this elegant wine now or cellar it for another 5-8 years.

Method of Fabrication: Alcoholic fermentation in temperature controlled stainless steel vats for one week at 25C. Cold pre-fermentation maceration, followed by 10 additional days with the lies in full vats. Malolactic fermentation in stainless at 20C after pressing then transferred into barrels.

Aging: In French oak barrels for 12 months.

Ecological Method: Certified Organic wine. All weeding between the vines is mechanical. The organic system of sexual confusion is used to combat grapevine moth.

Harvest: Mechanical

Date put in bottles: 23.07.2025

Alcohol by Volume: 15%

Number of bottles produced : 10,115 @75cl, 200 @150cl, 20 @300cl and 3 @500cl

Gold Medal Concours de Bordeaux 2025