



Chateau La Commanderie de Gombeau AOC : Bordeaux

Cepage: 90% merlot/10% cabernet sauvignon
Average Age of Vines: 40 years
Soil: clay-limestone

Directly after picking, the grapes are placed in thermo-regulated tanks with a 5 day pre-fermentation at 12 degrees Celsius to extract maximum aromas. Alcoholic fermentation occurs between 20-30 days with regular pumpovers. At the end of malolactic fermentation, the wine is assembled and stored in underground tanks to avoid temperature fluctuations until bottling.

Fresh and forward on the palate. Raspberry aromas are combined with earthy tones and figs in the glass. The soft tannins and velvety texture are combined with the unmistakable flavor of a traditional Bordeaux blend that shows red fruits mixed with spice and herb notes.

