



CHATEAU LES RENAUDS

CUVÉE CLASSIQUE ROUGE

Appellation	Blaye Côtes de Bordeaux
Color	Red
Surface area	20 hectares
Soil	Silicious-clayey, gravely subsoil
Age of vineyard	20 years and more
Grape varieties	70 % Merlot – 30 % Cabernet Sauvignon
Yield	50 hl/ha
Production	130 000 bottles
Winemaking	The grapes are destemmed 100%. The wine is macerated on the skins for 20 days at 28-30°C. Temperature-controlled fermentation. Malolactic fermentation. Aged 6 months in stainless-steel tanks.
Tasting Notes	Bright, ruby-red color. A reserved nose of black currant and raspberry bouquet. Medium-bodied, soft in the mouth. Well balanced, very pleasant drinking.
Food pairing	Marries well with poultry, red meats and cheese. Ready to be drunk in its youth, it is a convivial and pleasurable wine.