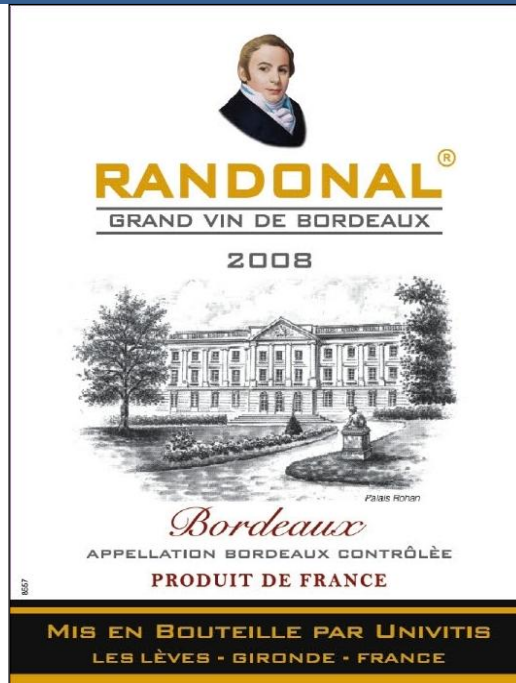


RANDONAL

Appellation Bordeaux Contrôlée



Soil

Clay-limestone

Vinification

Polyphenol analysis allows the harvesting to be timed to perfection. The winemaking follows the traditional Bordelaise method.

Grape varieties

Merlot, Cabernet Franc and Cabernet Sauvignon

Ageing

Matured in stainless steel vats before bottling. Storage in temperature-controlled cellars for 6 months.

Tasting notes

Cabernet Sauvignon and Cabernet Franc give this wine its vigour and the Merlot introduces a softness and suppleness. Vines are trimmed and maintained to optimise the growth of the grapes which are harvested when they are at their peak of ripeness. Wonderfully round and warm, full bodied with a delicate dose of subtle tannin balanced against a bouquet of ripe red fruits. This wine has a good complexity and plenty of elegance with attractive nuances of cherries.

Serving tips

The « Bordeaux character » is immediately recognizable. In Phnom Penh it is consumed with Lok Lak beef. In Bordeaux, it is a real delight with Entrecôte steak served with fried wild mushrooms. It is also an ideal every-days wine to go with all kinds of food.