

EMPREINTE

Millésime 2018



“A classy wine to enhance your celebration”

Production : 1 000 bottles

Composition

60% Merlot
30% Cabernet-Sauvignon
5% Malbec
5% Petit Verdot

COMPOSITION

60 % Merlot, 30% Cabernet-Sauvignon, 5% Petit-Verdot, & 5% Malbec

DENSITY

5 500 plants/ha

YIELD

33 hectoliters/ha

HARVESTING

The grapes were harvested from September 23 to October 8, 2019.

WINEMAKING

The grapes are destemmed and lightly crushed before being placed in temperature-controlled troncopyramid concrete vats. Vatting lasts from 15 to 21 days, depending on the grape variety and the batch harvested.

MATURATION

Aged in 300-liter barrels for 12 months, each grape variety is aged separately.

EYE



Very textured purple velvet.

NOSE



Fine, complex nose with notes of ripe fruit.

MOUTH



Full-bodied and expressive on the palate, with ripe fruit amplified and structured by refined tannins.