



## VIGNERON

**Grapes :** 60% Merlot Noir, 30% Cabernet Franc, 10% Cabernet Sauvignon  
**Vineyard :** 38 hectares

**AOC :** Bordeaux Superior

**Color :** Red

**Annual production :** 150,000 bottles (75cl)

**Town :** Villegouge

**Terroir :** Clay and limestone




**Size :** Guyot Double

**Harvest :** Mechanical

**Vinification and Aging :** Fermentation with native yeasts, vinification with low sulphite content, aging in stainless steel and cement vats, light filtration.

**Particularities :** Winemakers for 5 generations, our terroir and our vines no longer hold any secrets for us. And yet, we are constantly surprised by the specificity and uniqueness that can be found in a wine every year. Discover this astonishing 2017 vintage marked by an episode of devastating frost in Bordeaux which left us some fruity, gourmet and fleshy nuggets with a slightly woody nose.

### Tasting:

-  : Garnet red
-  : Power and gluttony with notes of cassis and blackberries complemented by a finely woody finish
-  : Silky tannins, good length

**Food / wine pairing :** baked lasagna, chocolate desserts



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