



MÉDOC

SANS SULFITES AJOUTÉS



MAISON BLANCHE

MIS EN BOUTEILLE À LA PROPRIÉTÉ

2019

75000



# MAISON BLANCHE CUVÉE SANS SULFITES

M E D O C 2 0 1 9

## STORY:

Before being a real technical challenge, producing wine without added sulphites is first of all a personal pleasure.

A Personal pleasure in shaping the crunchiness of the fruit, the delicacy of the berries and a technical challenge for this wine which must be daily monitored from the harvest to the bottling.

## GRAPE VARIETIES:

90% Merlot, 10% Cabernet Sauvignon

## TERROIR:

Clay-limestone and gravel soils in the village of Soullignac, 35km south-east of Bordeaux

## WINEMAKING:

Harvest are realised on ripe fruits then sorted at the winery. Fermentation is launched as soon as we start the filling. The extraction is soft in purpose to preserve the fruit aromas. The wine is highly monitored from day 1 to bottling to avoid any risk of oxidation. Filtration and bottling happen under atmosphere regulation.

## TASTING NOTE:

The No Sulfites Added Cuvée 2019 presents a nice garnet red color with purple hints. The nose reveals ripe red fruits aromas such as strawberry and morello cherry. The rich and fleshy palate makes this wine especially charming and pleasant. A gourmet wine which will perfectly accompany grilled meats, red meats and desserts such as a chocolate cake.

ABV: 14%

