

VIEUX CHÂTEAU DES COMBES

SAINT-EMILION GRAND CRU

Grape variety(ies): 65 % Merlot, 35 % Cabernet Franc and Cabernet Sauvignon

Vinification: Grapes harvested by hand, barrel-aged from 12-13 months.

Tasting notes:

- **Color:** Very intense, brilliant ruby robe with violet highlights.
- **Nose:** Complex nose, refined and persistent with an aroma of ripe berries.
- **Palate:** Smooth, balanced with hints of fruits, vanilla and mocha.

Cellar potential: 10 years with evolution of the sensory profile

Alcohol content: 13.5

Bottle capacity: 750ml

Origin: Saint Emilion

Soil: Clay-limestone, clay-loam, sandy limestone

Vinification: Traditional methods, cold maceration

