



## CHÂTEAU ESCALETTE 2016

Côtes-de-Bourg  
70% Merlot, 25% Cabernet Sauvignon, 5 % Malbec  
Chalky-clay soil

### VINIFICATION AND AGEING

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Sorting table, de-stemming, cold maceration of 3-4 days, slow fermentation, temperature controlled under 28°C. 3 weeks vatting. The malolactic fermentation is done to control the acidity. The ageing is done in concrete tanks during one year.

### TASTING NOTES

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Good purple colouring with its intense bouquet of ripe red berries - notably nuances of strawberry and raspberry. This is a wine with great pleasure in store. Thanks to its suppleness, the volume found in the middle of the tasting and the fine tannins contained in the finish, the ensemble presents a very attractive profile.

### FOOD PAIRING

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Red meat and poultry.

**SERVICE TEMPERATURE : 16°C**  
**AGEING POTENTIAL : 5 YEARS**

