

## COTES DE BORDEAUX

### L'Enclos du Château La Ligassonne 2016



#### VINTAGE

Despite a capricious weather, this 2016 vintage is a model of balance. Our wines are of a rare concentration while remaining lively and fruity.

#### SOILS

Château La Peyruche is located on beautiful hills overlooking the Garonne. This wine comes from an assemblage of plots with gravelly red and clay-limestone soils.

#### GRAPE VARIETIES

This red wine is made from Merlot.

#### VINIFICATION

The grapes are harvested at optimum maturity. After vatting, the fermentations are started. The maceration phase lasts about three weeks. The wine is then put in barrels. This aging phase in barrels (new, one wine and two wines) lasts from 12 to 14 months.

#### TASTING

This wine comes from our beautiful plot L'Enclos from Château La Ligassonne.

The nose is spicy and greedy with notes of red fruits.

The palate is round, fruity and well structured, the finish is long and spicy

#### FOOD AND WINE PAIRING

Serve at room temperature 16-18 ° C.

This wine will ideally accompany your red meats and cheese plates.