

VIGNOBLE DESPAGNE- RAPIN

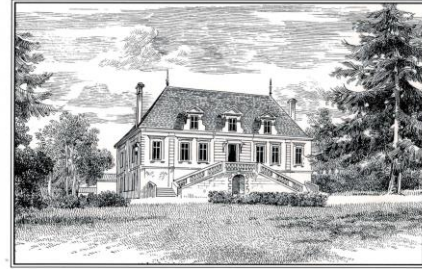
Maison Blanche

Montagne Saint-Emilion



Technical information

Country: France
Region: Bordeaux
Appellation: Montagne Saint-Emilion
Grape Variety : Blend of Merlots (1/2 to 2/3)
and Cabernets (1/3 to 1/2)
Terroir : clay-limestone
Age of the vines : 50 to 75 years old



Maison Blanche
2010
MONTAGNE SAINT-EMILION


Vinification

Our wines are created from the transformation of grape musts or juices, with very little to no sulphites and double fermentation. The wine is then matured without adding any other substances. Aged up to 18 months in French oak barrels of one or two-years-old. The wine is bottled with very little sulfur.

Tasting notes

Deep red in color with purple reflections. The aroma shows mild hints of licorice, coffee, earth and red fruits. This full boded, rich and concentrated wine boasts pronounced notes of crushed tart cherries and spice, hints of leather and oak, matched by firm yet subtle tannins. The long, intense, finish ends with licorice, chocolate and plum notes.

Best to drink:

Aging potential for up to 30 years

Wine pairing:

Magret de canard with figs, foie gras with caramelized apple, prime rib, game, braised lamb and soft cheeses.