

RÉSERVE SPÉCIALE R BORDEAUX ROUGE 2016



■ VINEYARD ATTRIBUTES

Appellation : AOC Bordeaux, France

The Réserve Spéciale Bordeaux Rouge and the Réserve Bordeaux Blanc are made from a selection of wines from the best terroirs in Bordeaux. Tastings are carried out all over the Bordeaux region to find the most successful wines of the year with a view to creating blends in the tradition of the finest Bordeaux that favour balance over woodiness. The wines selected are mainly from the Entre-Deux-Mers.

■ VINTAGE SUMMARY

2016 has been a remarkable vintage in the Bordeaux region, reminiscent of the legendary 1990 in terms of both quantity and quality! It was a fairly challenging year for winegrowers, with a very wet start to the growth cycle (800 mm of rain over the first six months of the year), a very dry period from 1 July to 13 September, and finally localized thunderstorms and a beautiful Indian summer that enabled the grapes to reach optimal ripeness. Excluding the areas affected by frost, hail, or outbreaks of mildew, and in contrast to the rest of France's vineyards, overall yields this year in Bordeaux were the highest since 2011 (up 10%). The red wines are rich, smooth and fruity, with tannins of a rarely obtained maturity and very deep colours.

■ WINE MAKING SCHEME

Traditional + thermovinification

■ TASTING NOTES

Colour: Deep crimson-purple.

Nose: Intense and seductive, mingling aromas of red fruit (raspberry and blackcurrant) with notes of candied liquorice and spices.

Palate: Well-balanced, with rich, silky tannins and a pleasant freshness on the finish.

Serve between 15° to 17°C

TECHNICAL INFORMATION

Varietals : Merlot 80%, Cabernet sauvignon 20%