

Chateau Suau

AOC Côtes de Bordeaux Rouge

Varietals:

70% Merlot, 30% Cabernet Sauvignon

Tasting Notes:

Deep color. Nice nose of red fruits. The mouth is well balance, between the volume, and concentration. A soft finish with a beautiful freshness.

Vineyards:

Region: Cotes de Bordeaux-Cadillac
Soil Composition: 66 Hectares
Exposure: Gravel and clay terroir
Planting Density: South/Southeastern
Practice: 5,000-7,000 vines per hectare
ECOCERT, NOP, ISO 14001 (Environmental System Management); Eve Vegan

Winemaking:

Fermentation: The grapes are destemmed then sorted on a table in the cellar. Cold maceration before fermentation in thermo regulated stainless steel tanks.

Ageing:

Vessel: Cement tanks
Duration: 18 months
Ageing Potential: 5-6 years

Food Pairing:

Versatile pairing with woodfire pizzas, pastas, and week-night meals.

Technical Data:

Alcohol: 13.6%
Acidity: 3.3 grams/liter
Residual Sugar: 0.3 grams/liter
pH: 3.68

Production Quantity:

200,000 bottles



OPICI WINES & SPIRITS
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINESANDSPIRITS.COM



FACT SHEET