# CHÂTEAU DE FRANCE ROUGE

Pessac-Léognan Rouge

**COUNTRY** France

**REGION** Bordeaux

**OWNER** Thomassin family

APPELLATION Pessac-Léognan Rouge




## BLEND

54% Cabernet Sauvignon · 46% Merlot

## WINEMAKING

Hand harvesting. Fermentation for 7–10 days and maceration for 3–4 weeks, at a maximum of 30–32°C. Malolactic fermentation in vats.

## AGEING

13 months in barrels, 40% new and the rest used once.

## TASTING NOTES

Deep ruby colour. Red fruit, gingerbread and liquorice. Ripe, elegant tannins, subtle oak and a persistent smoky finish.

DE MOUR

OWNER & WINE MERCHANT SINCE 1950