COQUILLAS ROUGE

Pessac-Léognan Rouge

COUNTRY	France
REGION	Bordeaux
OWNER	Thomassin family
APPELLATION	Pessac-Léognan Rouge



BLEND

45% Cabernet Sauvignon · 55% Merlot

WINEMAKING

Hand harvesting. Alcoholic fermentation for 10 days and maceration for 3–4 weeks at 30–32°C. Malolactic fermentation in vats.

AGEING

14 months in two- to three-year-old barrels.

TASTING NOTES

Dense garnet colour. Complex nose of ripe red fruit, pepper, eucalyptus, tobacco and liquorice. Balanced, fresh and persistent palate.

DE MOUR

OWNER & WINE MERCHANT SINCE 1950