LYS DE PALACE

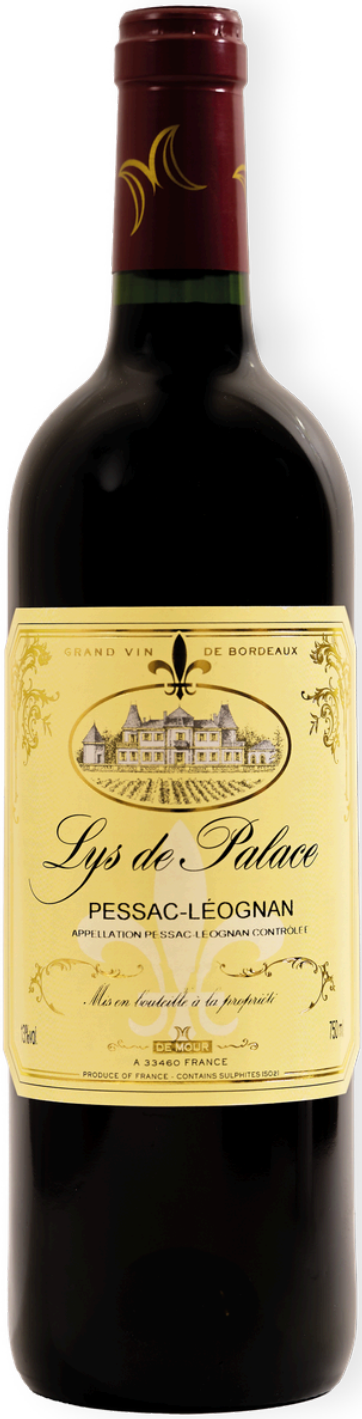
Pessac-Léognan Rouge

COUNTRY France

REGION Bordeaux

TECHNICAL DIRECTOR Jean-Michel Garcion

APPELLATION Pessac-Léognan Rouge



BLEND

60% Cabernet Sauvignon · 40% Merlot

WINEMAKING

Hand harvesting. Maceration for 3–4 weeks in vats at 30–32°C, with malolactic fermentation in vats before transfer to barrels.

AGEING

14–18 months in barrels, 50% new.

TASTING NOTES

Bright dark garnet colour. Ripe black fruit, spice and toasted notes. Powerful, fresh and silky palate, with a cocoa-like finish.

DE MOUR

OWNER & WINE MERCHANT SINCE 1950