



ALEXIS LICHINE & C^o

A Signature of Quality

1^{ER} ALEXIS LICHINE

BORDEAUX AOP

Soil

Clay-calcareous.

Grape varieties

80% Merlot, 15% Cabernet-Sauvignon and 5% Cabernet franc.

Vinification

Once ripe, the grapes are picked and destemmed. The juice is fermented in a tank at a controlled temperature, to preserve the wine's aromas, for 10 to 14 days.

TASTING NOTES

Colour

A shiny ruby with hints of brick red.

Bouquet

Fine and elegant with fruity and spicy notes, a hint of vanilla.

Taste

A smooth yet robust wine, well-balanced with a supple and delicate nature thanks to its velvety tannins.

Serving suggestion

Serve with all kinds of barbecued meats and stews, game and cheeses like Camembert, Cantal and goat's cheeses... and even with a meat fondue.

Serving temperature

16 to 18°C.

Cellar potential

2 years.

www.alexislichine.com

