



1<sup>ER</sup> ALEXIS LICHINE

## BORDEAUX SUPERIEUR AOP

### Bordeaux Supérieur

#### *Soil*

Clay-calcareous hillsides and gravelly soil.

#### *Grape varieties*

60% Merlot, 10% Cabernet franc and 30% Cabernet-Sauvignon.

#### *Location*

Entre-deux-Mers, Blaye and Bourg.

#### *Vinification*

The grapes are picked by machine. The pre-fermentation maceration is cool with controlled temperatures for the alcoholic fermentation. Vatting lasts between 3 and 4 weeks. The wine is aged in vats and barrels with racking every three months.

# ALEXIS LICHINE & C<sup>o</sup>

*A Signature of Quality*

#### TASTING NOTES

##### *Colour*

A deep ruby red.

##### *Bouquet*

Powerful and complex, it is concentrated in red berries with fine spicy vanilla notes.

##### *Tast*

Full and fleshy, but can also be elegant with ripe and velvet-smooth tannins.

##### *Serving suggestion*

This wine will go with all red meat stews and casseroles, and all cheeses.

##### *Serving temperature*

16 to 18°C.

##### *Cellar potential*

2 years.

[www.alexislichine.com](http://www.alexislichine.com)

