



ALEXIS LICHINE SÉLECTION NOBLESSE

## BORDEAUX AOP

### Merlot Cabernet-Sauvignon

#### *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.

# ALEXIS LICHINE & Co

*A Signature of Quality*

#### 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 to 4 years.

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

