



PRELUDE D'HAUT PEYRAT - 2019

A.O.C Cadillac – Côtes de Bordeaux



Technical Information

Varieties : 90% Merlot, 5% Cabernet Franc et 5% Cabernet Sauvignon

Alcohol : 14%

Terroir : Clay and gravelly / Clay and limestone

Exposure : South – South-East facing slopes

Average age of the vineyard : 35 years

Production area : 20 Ha

Average density : 5200 vine stocks per hectare

Viticulture : Sustainable agriculture certified HEV - *High Environmental Value*

Harvest method : Mechanical harvest at the first light of day to preserve the freshness of the grapes aromatic qualities.

Wine-making : Spontaneous fermentation thanks to the indigenous yeasts naturally present on the grapes, in thermoregulated concrete vats. Vatting for about 25 days with gentle extractions by pumping over.

Aging : 12 months in thermoregulated concrete vats. Blending after aging.

Tasting

Prelude 2019 is a treasure trove of gluttony. On the nose, it expresses powerful and concentrated notes of fresh fruit: blackcurrant and black cherry. On the palate, it is still an explosion of fruit. Its tannins are supple and covering, leaving a long and remarkable persistence on aromas of cherry stone.

Sommelier's advice

It is a wine to be enjoyed as an aperitif to accompany a variety of appetizers, or with a meal. It will go ideally with white meat dishes, slabs, fresh or mature cheeses.

A beautifully fresh wine to taste now.



Jane Anson

Decanter *Yves Beck*

