

CHÂTEAU PADARNAC, AOC PAULLAC

**GRAPES:**

Merlot, 90%, Cab. Franc 7% & Cab. Sauvignon 3%

D.O.: Bordeaux

THE TERROIR

20ha vineyard: deep gravel outcrops for deep-root edvine plants, lending back bone to the wines, exceptional sunshine thanks to an ideal north-south exposure, a location near the river, allowing the entire vineyard to enjoy a beneficial microclimate, factors conducive to a healthy vineyard, and, finally, natural drain age of run off and ground water, thanks to the slope.

WINEMAKING:

Vinification in cement vats with temperature control. Blending in December prior to ageing. Ageing for 18 months in oak barrels (15% new oak).

TASTING NOTES:

Color: Intense red.

Nose: Ripe dark fruit flavours with dry spices notes.

Palet: Strong fruity attack, ripe and refined tannins with a hint of green spices. Rich and elegant wine.

Food Pairing: Truffle and other earthy, smoky dishes. Perfect with rare, grilled beef and most roasted, braised or grilled meats like veal, pork, chicken and game. Soft and hard cheese.