



Font Destiac

Saint Emilion AOP – 2014



Soil

Clay, Limestone

Vinification

Traditional Bordelaise through temperature controlled maceration.

Grape varieties

Merlot, Cabernet Franc, Cabernet Sauvignon

Ageing

Early Bottling to give the ripeness of the grape. Keep it for 2 to 5 years to taste the finesse and the complexity of aromas.

Tasting notes

The traditional qualities of Saint-Emilion wines have always been recognized and they are very much sought after by connoisseurs. A typical round and generous Saint Emilion, well balanced in structure, due to the character of the Merlot grape which is dominant variety in this wine. Lovely dark fruits aromas.

Serving tips

Best served at 15/16° C. Perfectly served with veal, poultry and soft cheeses.