

Brule Secaille Sans Soufre Ajoute

Vignobles Rodet Recapet

France - Bordeaux - Bordeaux

Deep purple color, powerful nose of blackcurrant and floral as well. Full on the palate with soft and ripe tannins with a fresh aromatic return.
Aging potential 5 years.

Specifications

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| Appellation | Bordeaux |
| Wine Type | Red |
| Varietals | 50% Merlot and 50% Malbec |
| Age of Vines | Average 45 years |
| Soil type | Gravel mixed with red clay on calcareous subsoil |
| Vinification | Vineyard management: Grass grown between the rows (natural), Bordeaux style pruning, leaving two basic branches, leaf removal, and green harvest in July for better maturity. /> Harvested manually from a single plot with organic protection from the vatting stage thanks to non-saccharomyces yeasts that protect it from oxidation. /> Fermentation in concrete vat temperature controlled. Maceration during two weeks. Malolactic fermentation carried out naturally. Aging: five months in concrete tanks without of sulfite |
| Production | 500 cases (9-liter cases) |
| Pairings | Boeuf Bourguignon, grilled vegetables and strong cheeses. |



Codes, Weights and Measures

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|----------------------|--------------------|
| UPC | 7 84585 02638 8 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 02638 5 |
| Case Weight | 37 |
| Cases/Pallet | 49 |
| Layers/Pallet | 7 |
| ABV | 14.50% |

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| SRP | \$ 23.99 USD 750mL Bottle |
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Reviews and News

2019 Brule Secaille Sans Soufre Ajoute - 88 PTS - JD