



Winegrowers of Puisseguin Lussac Saint-Emilion - Grand Ricombre

Vineyard

The winegrowers of Puisseguin Lussac-Saint-Emilion are located on a 25 hectare vineyard, on vines that are on average 30 years old. The wine selected from this satellite appellation of Saint-Emilion, with very varied clay-limestone soils due to its diverse exposures, comes from the hillsides, plateaus and valleys.

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Winemaking

Vinification is traditional with maceration for 3 weeks. Fermentation and maceration takes place between 22 and 25°C. The wine is aged for 6 months in vats then bottled the following spring.

Grape variety:

Merlot, Cabernet Franc, Cabernet Sauvignon

Taste and flavor: Soft and velvety

Alcohol content: 13.5°

Allergen: Sulphites

Service advice

It is consumed at 15-16°C and goes perfectly with all grilled or roasted meats, fried mushrooms, tasty terrines...

Alcohol abuse is dangerous for health. To consume with moderation. Consumption of alcoholic beverages during pregnancy, even in small quantities, can have serious consequences on the health of the child.