

Elephant on a tightrope™

FRENCH WINES FOR TODAY



Premières Côtes de Bordeaux AOC 2005

Our Premières Côtes de Bordeaux is from a domain in the heart of Bordeaux which has been in the same family since the 18th century. Made by integrating new technologies with traditional techniques, this wine remains a good expression of its terroir. It is a pleasant, easy-to-drink Bordeaux.

Region :	Bordeaux
Surface :	34,54 hectares
Soil :	
Grape variety :	60% Cabernet Franc, 40% Merlot
Vintage :	2005
Degree :	Alc. 12.5 % by volume
Pruning :	
Winemaking process :	Traditional with temperature control
Aging :	Stainless steel vats
Volume :	12 000 bottles



Tasting

Color :	A deep ruby red wine with violet reflections
Bouquet :	A fine and elegant nose with fruity aromas of red berries and black cherries.
Palate :	Well-balanced, fine acidity, good tannic structure, displays good length

Food pairing : Serve with roasted lamb or beef, grilled chicken, or cheese.

Serve at a temperature of 17°C (65°F).

Can be enjoyed young or kept for 3-5 years.



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