



« Secret du Caveau »

Bordeaux 2023



This « Secret du Caveau » wine comes from a 2 hectares plot, the oldest vineyard on the estate (80 years old). It lies on a gravelly montil soil. Montil refers to a thick layer of clay-silica gravel with iron pan deeper down. The Merlot grapes always reach perfect ripeness thanks to the early ripening nature of the terroir and the very low yields (around 35hl/ha)

Grape Variety

- 5500 vines / hectare
- Merlot 100%

Vintage

2023

Tasting notes

A prestigious wine, showcasing the expression of the gravelly soil in all their splendour. Superb smoothness on the palate, velvety, with great fruit intensity followed by a long finish. This wine is generous and indulgent : perfect for sharing with friends.

Ageing

The ageing potential is 3 to 5 years, stored flat in the cellar, away from light. During this period, the aromas develop and evolve to delight the consumer's palate.

Service

The ideal serving temperature is 14°C. You can pair this wine with starters, white meat dishes, dishes with sauce, lamb, or spicy dishes, not mention assorted cheese platters.