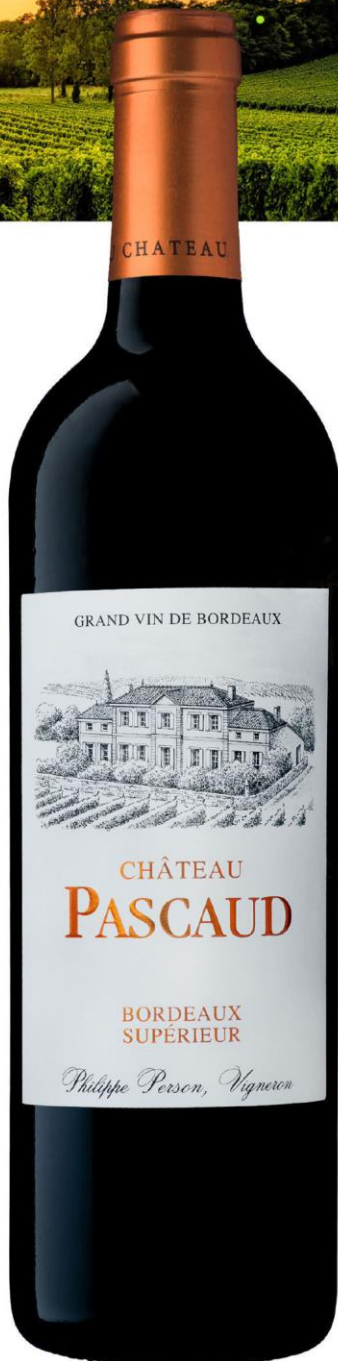


# TECHNICAL SHEET

## Château Pascaud BORDEAUX SUPERIEUR RED

2023

*Sucrosity, Balance, Finesse*



**Commune:** Galgon

**Soil:** clay-gravel slopes

**Density:** 5200 vines/hectares

**Average age of vines:** 30 years

**Viticulture:** Managed grassing of the vine rows or mechanical ploughing to improve soil vitality and biodiversity. Leaf stripping and green harvesting.

Harvesting at perfect maturity with a sorting of the grapes.

**Certified HVE 4 :** for the Environment



**Vinification:** Destemming, crushing and vatting.

Maceration and gentle pumping over operations to extract colour and fruit.

Fermentation in temperature-controlled stainless-steel vats for an average of 25 days.

**Blend:** 100% Merlot

**Alcohol %:** 14% vol

**Production:** 200 000 bottles

**Ageing:** 12 months with french oak.

Bottled at the château on our own bottling line.

**in IFS procedure for Food Safety :**



**Tasting notes:**

The nose expresses notes of blueberry-like black fruit complemented by notes of brioche.

The palate deploys a generous and sweetish body endowed with silky tannins of great elegance with aromas of cocoa and vanilla.

Can easily be cellared for 7 to 10 years.

**Food pairing :** This wine match perfectly for your dinner, barbecue with your family and friends. (beef, duck, porc, cheese...)

**Awards :**

• 90 Points by James Suckling

## ONE FAMILY, ONE AMBITION, STRONG VALUES