



domaine le
trébuchet

2021 VINTAGE



Terracotta

Ambitious and characterful

Finally, an oak-free Cabernet Sauvignon...and claiming it! A ruby-tinted color and a bewitching, smoky, starchy nose with subtly liquorice and aniseed accents. The palate awakens to a duel between peppermint and ice mint.

Appellation: Bordeaux

Vinification: Concrete tank. Cold pre-fermentation maceration for 5 days, alcoholic fermentation for 15 days with alternating punching down and shedding.

Ageing: 1 year in terracotta amphora

Blend: 100% Cabernet sauvignon

Soils: Limono clay - sandy

Property area: 8.5 ha

Plot: 2 ha Cabernet Sauvignon

Yield: 20 hl / ha

Production: 6150 bottles

Certified FR-bio-16

Product in conversion to organic
farming

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