Château Suau AOC Cadillac Rouge

Varietals:

60% Merlot, 40% Cabernet Sauvignon

Tasting Notes:

On the palate, complex aromas of black fruits such as blackberry, and cherry associated with roasted vanilla, toasted notes. The mouth is round and powerful. A beautiful structure with an intense freshness.

Vineyards:

Region: Vineyard Size: Soil Composition: Exposure: Planting Density: Practice: Cotes de Bordeaux-Cadillac 65 Hectares Gravel and clay terroir South/Southeastern 5,000-7,000 vines per hectare ECOCERT, NOP, ISO 14001 (Environmental System Management); Eve Vegan

Winemaking:

Fermentation:

Grapes are weighted, destemmed then sorted on a table in the cellar. Fermentation in thermo regulated stainless steel tanks.

Ageing:

Vessel: Duration: Ageing Potential: 100% French Oak Barrels—1/3 of new oak 12 months 8-10 years

Food Pairing:

Roasts or cassoulets of any kind, richer pastas and roast vegetables.

Technical Data:

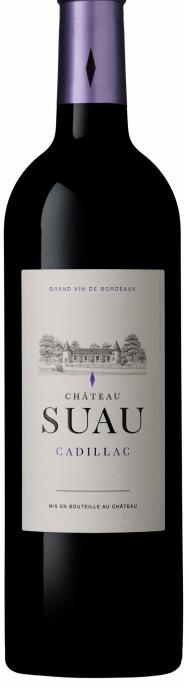
Alcohol: Acidity: Residual Sugar: pH:

Production Quantity:

3.4 grams/liter 0.3 grams/liter

13.3%

17,700 bottles







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