

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: Cotes de Bordeaux-Cadillac
Vineyard Size: 65 Hectares
Soil Composition: Gravel and clay terroir
Exposure: South/Southeastern
Planting Density: 5,000-7,000 vines per hectare
Practice: 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: 100% French Oak Barrels—1/3 of new oak
Duration: 12 months
Ageing Potential: 8-10 years

Food Pairing:

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

Technical Data:

Alcohol: 13.3%
Acidity: 3.4 grams/liter
Residual Sugar: 0.3 grams/liter
pH:

Production Quantity:

17,700 bottles



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