Château Suau

AOC Semper Viva Sulfer Free Wine

Varietals:

100% Merlot

Tasting Notes:

Dense and racy, with a tasty and juicy palate that highlight the richness of the vintage, without excess.

Vineyards:

Region: Cotes de Bordeaux-Cadillac

Vineyard Size: 65 Hectares

Soil Composition: Gravel and clay terroir
Exposure: South/Southeastern
Planting Density: 7,000 vines per hectare

Practice: ECOCERT, NOP, ISO 14001 (Environmental

System Management); Eve Vegan, Organic winegrowing, Nature Wine certified "Vin Méthode

Nature"

Winemaking:

Fermentation: Manual sorting of the grapes. Thermo regulated

fermentation in 90HL concrete tanks. Maceration and ageing at low temperature with air-contact control.

Sulfur free vinification.

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: 13.6%

Acidity: 3.3 grams/liter
Residual Sugar: 0.2 grams/liter

pH: 3.55

Production Quantity: 15,000 bottles



