

CHÂTEAU VARI 2015 AOC Bergerac

Grape varieties:

- 80% Merlot
- 20% Malbec

Production:

- 18 000 bottles

Vineyard:

- 6 hectares
- Clayed limestone on deep limestone boulders
- Vineyard exposed south/south-west
- Average age of the vines: 40 years
- Density: 5 000 vines/hectares
- Rendering: 60 hectolitres per hectare



Elaboration of the wine:

Traditional wine process. The vating lasts for 15 to 20 days according to the vintage. The alcoholic fermentation is held between 26 and 28 degrees. The fermentation in steel vats enhances the fruity notes and the roundness of the Merlot grape. The wine is well-structured, of a great complexity and thanks to the control of the phenolic compounds the tannins stay silky.

Visual description: Ruby red with cherry reflections.

Olfactive description: Red fruits fruit nose. On the second nose: underwood and forest fruits aromas with spicy notes.

Taste description: Fresh first taste, ample and “gourmand” with persisting length on red fruits aromas.

Wine pairing: Perfect with grilled or saucy meat dishes, charcuterie or soft cheeses.



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