

# VIGNOBLES TACH

## CUVÉE MAXIME 2018



Bright and deep color, intense red with purplish hues.

The dense and complex nose offers intense aromas of red and black fruits, cedar-like resinous fragrances, minty notes too.

The attack on the palate is rich and supports a nice mid-palate. The precise and elegant tannic structure develops a nice smoothness. A great length in the final is essential and allows to build a beautiful complexity.

The aromatic expression of the fresh fruit and the soft and discreet contribution of the new barrel in French oaks offer a harmonious balance to the wine in a pure and elegant style.

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## TECHNICAL DATA CUVÉE MAXIME 2018



<b>AREA</b>	34 hectares
<b>SOIL COMPOSITION</b>	15 hectares of sandy and clay on the top soils and gravel on the sub soil 10 hectares of alluvial terraces composed by 10 to 15% of clay 9 hectares of deep sandy clay soils
<b>APPELLATION</b>	Graves red & white
<b>AVERAGE AGE</b>	25 years old
<b>VARIETIES</b>	50% Cabernet Sauvignon, 40% Merlot, 10% Petit Verdot
<b>PRUNING</b>	Guyot simple
<b>GROWING MODE</b>	Mechanical weed killing. Natural grassing. Green harvest. Leaf stripping.
<b>DENSITY</b>	5 500 foots of vines per hectare
<b>PRODUCTION</b>	5 300 bottles
<b>VINIFICATION</b>	Cold pre-fermentation at 10°C Alcoholic fermentation Maceration lasted 3 to 5 weeks Malolactic fermentation into barrels and stainless-steel
<b>MATURING</b>	20 to 24 months 80% news barrels and 20% barrels of a wine
<b>BLEND</b>	70% Merlot, 30% Cabernet Sauvignon