

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 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.

AREA	34 hectares		
SOIL COMPOSITION	15 hectares of sandy and clay on the top soils and gravel on the sub soil	10 hectares of alluvial terraces composed by 15 to 20% of clay	9 hectares of deep sandy clay soils
APPELLATION	Graves red & white		
AVERAGE AGE	25 years old		
VARIETIES	50% Cabernet Sauvignon, 40% Merlot, 10% Petit Verdot		
PRUNING	Guyot simple		
GROWING MODE	Mechanical weed killing. Natural grassing. Green harvest. Leaf stripping.		
DENSITY	5 500 foote of vines per hectares		
PRODUCTION	5 300 bottles		
VINIFICATION	<ul style="list-style-type: none">• Cold pre-fermentation at 10°C• Alcoholic fermentation• Maceration lasted 3 to 5 weeks• Malolactic fermentation into barrels and stainless-steel		
MATURING	20 to 24 month 80% news barrels and 20% barrels of a wine		
BLEND	70% Merlot, 30% Cabernet Sauvignon		