

# VIGNOBLES TACH

## CUVÉE MAXIME 2019



Do not miss! Produced in the tradition of grand crus classés, this 2019 cuvée dominated by Cabernet Sauvignon is surprising ...

With an intense red color with bright and purple reflections, This 2019 attests to a very beautiful freshness after a long aging of 18 months in new barrels of French oaks. Pampered by us, this wine offers a full of joy to the nose. Generous and delicate, ripe and deep would be the best qualifiers for me, but we'll let you decide!

The precision of the nose directly conditions the rest of the tasting. The palate is long and its texture is infinitely velvety and fine. On the attack, the thickness gives greed and fullness to the wine. The very soft and worked notes of wood bring a real flavor and complexity to the wine. The fresh oak is ideally suited to the fresh notes of red fruits in the wine. The ripe and silky tannins on the finish are just magnificent.

<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 15 to 20% 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 foote of vines per hectares		
<b>PRODUCTION</b>	9 000 bottles		
<b>VINIFICATION</b>	<ul style="list-style-type: none"><li>• Cold pre-fermentation at 10°C</li><li>• Alcoholic fermentation</li><li>• Maceration lasted 3 to 5 weeks</li><li>• Malolactic fermentation into barrels and stainless-steel</li></ul>		
<b>MATURING</b>	20 to 24 month 80% news barrels and 20% barrels of a wine		
<b>BLEND</b>	60% Cabernet Sauvignon, 40% Merlot		