



BARON EDMOND DE ROTHSCHILD

Château de Malengin 2015



Winery : Baron Edmond de Rothschild

Appellation : Montagne Saint-Emilion

Vineyard area : 45 ha

Soil type : Limestone and clay

Blend : 70% Merlot; 20% Cabernet Franc;
10% Cabernet Sauvignon

Plantation density : 5500 vines/ha

Vineyard age : 22 years

Soil management : Natural grass cover

Harvest : Handpicked, then mechanical from October 1st. The entire harvest is hand selected and destemmed before entering the vat.

Winemaking : Cold maceration, winemaking stainless steel tanks. Automatic temperature control system. Micro-oxygenation in tank. Malolactic fermentation in new French oak barrels.

Aging : Stainless steel tanks & new French oak barrels
Duration : 12 months

Technical Characteristics : Alcohol 14%

TASTING NOTES :

Color: Deep garnet-red color

Nose: Black fruit overtones (Morello cherry) with delicate nuances of fresh spice and chocolate

Palate: The start is crunchy and then goes on to reveal particularly elegant tannins and a beautiful freshness that lasts until the end of the fruit aftertaste.

FOOD PAIRING :

Drink with grilled meat, and French cheese.

Advised serving temperature: 18°C - 64°F

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