



BARON EDMOND DE ROTHSCHILD

Croix de Malengin 2020



Winemaker:	Fabrice Bandiera
Appellation:	Montagne Saint-Emilion
Region:	Bordeaux, France
Blend:	70% Merlot; 20% Cabernet Franc; 10% Cabernet Sauvignon
Soil type:	Limestone and clay – Certified HVE3
Terroir:	23-year-old vines with 2,226.72 vines per acre (5,500 vines/ ha) in a 49-acre (20-hectare vineyard). The vineyard is planted on South-facing slopes, showing big limestone outcrops. This exceptional terroir gives the Saint-Émilion Merlot its distinctive character.
Winemaking:	Cold maceration, Automatic temperature control system. Micro-oxygenation in tank. Malolactic fermentation in new French oak barrels.
Aging:	30% in second fill oak barrels, the rest in stainless steel tanks for 12 months
Alcohol:	14.5%
Production:	8,500 cases (total)
Technical Details:	Alcohol: 13.5%, Total acidity: 3.28 g/L, pH: 3.6, Residual Sugar: <3 g/L, Temperature to Serve: 64°F (18°C)

TASTING NOTES :

Color: Bright red and brilliant color

Nose: A lot of cherry and red fruits with hints of spice and white pepper.

Palate: Round and elegant on the palate. Blackcurrant, a touch of menthol and herbs. A perfect reflection of our terroir.

FOOD PAIRING :

Drink with grilled meat and French cheese.