

Brule Secaille Sans Soufre Ajoute

Vignobles Rodet Recapet

France - Bordeaux - Bordeaux

Deep purple color, powerful nose of blackcurrant and floral as well. Full on the palate with soft and ripe tannins with a fresh aromatic return.
Aging potential 5 years.

Specifications

Appellation	Bordeaux
Wine Type	Red
Varietals	50% Merlot and 50% Malbec
Age of Vines	Average 45 years
Soil type	Gravel mixed with red clay on calcareous subsoil
Vinification	Vineyard management: Grass grown between the rows (natural), Bordeaux style pruning, leaving two basic branches, leaf removal, and green harvest in July for better maturity. /> Harvested manually from a single plot with organic protection from the vatting stage thanks to non-saccharomyces yeasts that protect it from oxidation. /> Fermentation in concrete vat temperature controlled. Maceration during two weeks. Malolactic fermentation carried out naturally. Aging: five months in concrete tanks without of sulfite
Production	500 cases (9-liter cases)
Pairings	Boeuf Bourguignon, grilled vegetables and strong cheeses.



Codes, Weights and Measures

UPC	7 84585 02638 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02638 5
Case Weight	37
Cases/Pallet	49
Layers/Pallet	7
ABV	14.50%

SRP	\$ 23.99 USD 750mL Bottle
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Reviews and News

2019 Brule Secaille Sans Soufre Ajoute - 88 PTS - JD