

## 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

<b>Appellation</b>	Bordeaux
<b>Wine Type</b>	Red
<b>Varietals</b>	50% Merlot and 50% Malbec
<b>Age of Vines</b>	Average 45 years
<b>Soil type</b>	Gravel mixed with red clay on calcareous subsoil
<b>Vinification</b>	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
<b>Production</b>	500 cases (9-liter cases)
<b>Pairings</b>	Boeuf Bourguignon, grilled vegetables and strong cheeses.



## Codes, Weights and Measures

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

<b>SRP</b>	\$ 23.99 USD 750mL Bottle
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## Reviews and News

2019 Brule Secaille Sans Soufre Ajoute - 88 PTS - JD