

Pavillon de Taillefer Saint Emilion Grand Cru



This wine, which comes from a clay-siliceous soil containing iron oxide, is a blend of 80% Merlot and 20% Cabernet Franc, aged in French oak barrels for a period of 12 months, 30% new barrels, 70% 'one wine' barrels.

The grapes are 100% hand harvested in crates of 35kg, sorted on a sorting table and then vinified as whole berries.

The average age of the vines is 35 years and above. Individual parcel vinification in truncated cone shaped concrete vats of different sizes. Average length of fermentation is 3 weeks to 1 month.

The wine is neither clarified nor filtered. Average yields of 45 hectolitres per hectare.

This subtle and delicate wine can be enjoyed as a fruit-driven wine as soon as it is bottled or kept for up to 5 to 8 years, depending on the vintage, for more sophisticated and complex aromas, with notes of jam, violet, blackberry, raspberry and vanilla.

This wine is an ideal accompaniment for grilled meat, poultry and pan-fried cep mushrooms...

- Production is limited to 10 000 bottles
- Packaging: wooden boxes of 6 or 12 bottles