




Château
DE
PITRAY

2010

Some technical information...

Grape variety: 65 % Merlot, 35 % Cabernet Franc
Soil: Limestone and clay
Yield for this wine: 30 hL/ha
New oak barrel vinification
Fermentation: 28/30° C.
Cold Maceration before fermentation
Ageing: 18 month in new French oak barrels
Production: 6.000 bottles
Total production of the property: 180.000 bottles


Madame
Château
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Some information about the wine...

Very dark and purple color. Elegant nose, notes of raspberries, strawberry and ripe blackberry. Long mouth, full body with hints of oak. Very well structured. Very long in mouth. Great potential.



*Every bottle contains 600 years of history
written by the same family...*

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