

Ce joli vin gourmand et ample, au nez de fruits rouges confits et aux notes légèrement poivrées, est frais en bouche, avec des tanins soyeux et croquants. Harmonieux, il accompagne idéalement un gigot d'agneau aux herbes ou toutes sortes de viandes rouges grillées.



Gold Medal
Paris 2009



Château de Fraysse

BORDEAUX 2008

Owners:

Claude Comin

Location:

Saint-Antoine du Quèyret

Type of Soil:

Clay-limestone

Grapes Varieties:

60% Merlot, 30% Cabernet Sauvignon, 10% Cabernet Franc

Winemaking Techniques:

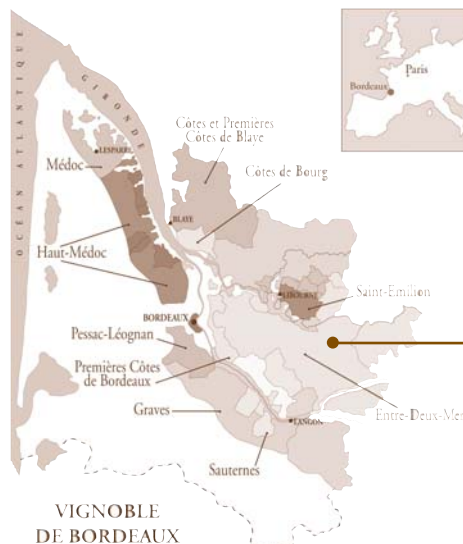
Traditional in temperature-controlled stainless steel tanks.

Tasting Notes

This generous ample wine with its scents of stewed red fruits and slight notes of pepper is fresh on the palate and offers soft and crispy tannins. With its harmonious structure, it is a great companion for leg of lamb with herbs or any other grilled red meat.

Production:

66,667 bottles



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