



## HIPSTER DE BARBE 2015

Côtes de Bourg  
80% Merlot, 10% Cabernet Sauvignon, 10% Malbec  
Terrace overlooking the Gironde, clay-limestone soil

### VINIFICATION AND AGEING

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Sorting table, destemming, cold maceration for 3-4 days, slow fermentation at controlled temperature below 28 °. Fermentation for 3 weeks. Malolactic fermentation in barrel for press wine.  
Ageing in French oak barrels for 1 year - 10% new barrel.

### TASTING NOTES

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A beautiful, fleshy and velvety texture, with well-coated tannins, an expressive nose, with notes of sweet spices and prunes.

### FOOD PAIRING

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Red meats, grilled meats and poultry.

**ALCOHOL DEGREE :**  
**SERVICE TEMPERATURE : 16°C**  
**AGEING POTENTIAL : 5 YEARS**

