



## CHAPELLE DE BRIVAZAC 2016

Bordeaux

75% Merlot, 10% Cabernet Sauvignon, 10% Cabernet Franc,  
5% Malbec

Alluvial soils mark out the estuary

### VINIFICATION AND AGEING

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Classic vinification, with destemming and crushing of the grapes, maceration for three weeks. Malolactic fermentation and ageing in stainless steel tanks.

### TASTING NOTES

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This Bordeaux has a shiny garnet color. On the nose, notes of morello cherry, thyme and undergrowth are revealed. The structure, quite light, has a smooth and round attack. The palate is balanced between its texture and its aromas.

### FOOD PAIRING

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To be savored on a lamb navarin, crunchy vegetable, a duck with turnips, a Basquaise chicken.

**ALCOHOL DEGREE : 14%**

**SERVICE TEMPERATURE : 16°C**

**AGEING POTENTIAL : 5 YEARS**

