

SAINT-EMILION GRAND CRU SELECTION

CHATEAU PAILHAS CUVÉE “LA DEVISE”

“The Jewel of the Estate”

92 POINTS WINE SPECTATOR

Grape Variety: 50% Merlot, 30% Cabernet Franc Et 20% Cabernet Sauvignon.

Appellation: Saint Emilion Grand Cru.

Medium age of vines: 35 years.

Method of Cultivation: Pruning one or two branches. Grass growing between the rows every other row. De-leafing manually. Severe green harvesting.

Wine Making: Plot selection and manual sorting of the harvest . Slow alcoholic fermentation in new barrels. Frequent manual stirring. Draining by gravity into new barrels for malolactic fermentation and ageing.

Ageing: 18 months in new French oak barrels.

Tasting Notes: The nose opens to an elegant woody note accompanied by pleasant notes of red fruits. The taste is fleshy and racy, with woody tannins which give the wine a good length. Concentrated, generous and well balanced. A wine to be kept.

Pairing: Stew, grilled meats, elaborated dishes, cheese.

