



Pirouette 2023



VINEYARD

AOP: Blaye Côtes de Bordeaux

Grape variety: 80% Merlot-20% Cabernet-Sauvignon

Soil: Siliceous clay and gravel

Density of the vineyard: 4500 à 6700 vines/ha

Viticulture: Organic by Ecocert since 2013

Yield: 46 hL/Ha



VINIFICATION

Sorting table

10-day natural fermentation in concrete and stainless steel tanks

Gentle extraction by small pumping and delestage

Aged 18 months in concrete tanks

Bottling in the waning moon



TASTING ADVICE

Temperature: 15-16 °C

Ageing: 2 to 6 years



FOOD & WINE PAIRING

Aperitif, tapas, cheese/charcuterie board, barbecue

