

CHATEAU
L'OISEAU
OLD WINES
BORDEAUX SUPÉRIEUR 2015



ESTATE BOTTLED

Grapes varieties: 80 % Merlot
20 % Cabernet Sauvignon

Type of soil: Chalky-clay

Winemaking: traditionnal fermentation at 25°C., maceration for 3 weeks at 30°C.

Serving advices: Temperature 16 - 18°C.

Pairing: charcuterie, red meat, cheese...

Enjoy now - 2022

Tasting notes: Deep red robe. Ripe fruits give a clean and expressive bouquet. Velvety and fresh, on the pallet, the fruit aromas develop with depth and elegance.