

CHATEAU FERREYRES - AOC BORDEAUX RED -



VINTAGE 2019
AREA 8 HA
YIELD 54 HL/HA
QUANTITY 70 000 BOT

GRAPES VARIETY

80% MERLOT

10% CABERNET FRANC

10% CABERNET SAUVIGNON

WINEMAKING

After being sorted out, the grape is vated for a duration of 4 weeks to achieve alcoholic fermentation. Afterwards, 100% of that cuvee is nurtured in an inox vat for 8 months, which will confer it generous fruity notes.

TASTING

The scent teems with red berries and spices. The mouth is marked by cherry and blackcurrant round notes. The whole is punctuated by a fine mineral lap.

PAIRING

This fruity and spiced wine fits with pork based dishes, a home made hamburger or even a curry chicken... Enjoy the tasting!

STORAGE

Château Ferreyres is a wine that may be consumed promptly by amateurs of young and powerful wines. It shall attain its age of maturity in three or four years.

Store and Serve 16°.