

## CHÂTEAU LA FAVIERE

# MUSE

## BORDEAUX Supérieur 2018

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**LOCATION:** *Saint-Seurin sur l'Isle, on the boundaries of the Saint-Emilion vineyard. In the Libourne area of the Gironde department.*

**VINEYARD:** *21 hectares, managed using environmentally responsible winegrowing techniques. The oldest vines are over 50 years old; the average age is around 35 years.*

**SOIL:** *alternating layers of gravel and fine sand over a clay subsoil ensure optimal drainage.*

**HARVEST AND VINIFICATION:**

*Grapes from 15 to 20 years old vines. Vinification by plots after a cold pre-fermentation maceration for 72 hours, slow and gentle. Rigorous temperature control allows optimal extraction of the multiple constituents of berries sorted before vatting. Vinification in tanks preserves the authenticity of the fruit and its natural flavors.*

**BLEND:** *Merlot: 60%. Cabernet Franc: 30%. Cabernet Sauvignon: 10%.*

**AGING PROCESS:** *Twelve months in concrete tanks.*

**TASTING:**

**TO THE EYE:** *A deep and generous red color.*

**ON THE NOSE:** *A very precise nose combining the sweet aromas of ripe berries and the autumnal scents of undergrowth.*

**IN THE MOUTH:** *A delicate harmony on the palate and a nice volume emanating from dense and creamy tannins*

**FINISH :** *A length with infinite echoes.*

**SERVING :** *Between 17 and 18°C*

**KEEPING:** *5 years.*

**FOOD PAIRING:**

*THIS WINE IS A PERFECT ACCOMPANIMENT TO*

*Steak tartare of beef Italian mode*

*Roasted farm chicken and pumpkin puree*

*Braised salmon in red wine*

*Hard cheeses*

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