



CHÂTEAU LABATUT

CUVÉE PRESTIGE

AOC BORDEAUX



TERROIR AND VINEYARD

Planted in full southern exposure on gentle slopes and hillsides, this *terroir* is made up of fossil-rich maritime limestone underlying a layer of clay rich in iron ore.

VINIFICATION AND AGEING

Harvested at cool temperatures, the Cabernet Franc, Merlot and Cabernet Sauvignon varietals are stripped from the stem and crushed. A pre-fermentation cold maceration takes place for 5 to 7 days (10°C). The alcoholic fermentation evolves in stainless steel tanks at low temperatures (20-22°C) with frequent pumping over and punching down the cap. Oxygen supply is moderate in order to favour the aromatic expression of the wine. The total time in vats of 20 to 25 days varies depending on the year.

Once the malolactic fermentation has finished, the wine is then aged in tanks for 12 to 14 months. After filtering, the wine is bottled at the Château

TASTING

With its enticing ruby robe and its aromas of crushed red fruit, this *cuvée* stands out for its tantalising balance. Its body is smooth, dense and full. Strawberry, black currant and blackberry dominate with a delicious persistence.

SERVING SUGGESTIONS

Served slightly chilled (16-18°C), this *cuvée* is an invitation to share dinner with friends. It is at its best within the two to five years following harvest, accompanied with grilled veal chops or a deliciously roasted chicken with herbs.