

CHÂTEAU DES EYSSARDS

Cuvée Prestige rouge



Wine : 50% Merlot, 30% Cabernet Franc, 20% Cabernet Sauvignon.

Vineyard : The vines to make the « Cuvée Prestige » are situated on the hills of the estate. The soils is stony and clayey. The orientation is north/south and the exposition of the grapes is east/west so it's good conditions for a high ripeness.

Wine making process: The harvest is made by an harvesting machine. In the cellar the skin contact in a stainless-steel tank during one month with 2 pump over each day during the alcoholic fermentation only (around 10 days). The temperature during the skin contact is between 22-25°C to extract the color and the tanins. After that, we press the grapes and we rack the wine. The malolactic fermentation is made in a stainless-steel tank. After the wine is rack in french oak barrels (1/3 new ; 1/3 one wine ; 1/3 two wines) for an ageing of 12 months.