

BARON D'ESPIET

Bordeaux

RED - ORGANIC

UG Bordeaux brings together two cooperatives, Sauveterre Blasimon Espiet Cellar and Saint-Pey Genissac Wine growers, in a voluntary approach for a responsible and sustainable viticulture.

The cooperative system covers the entire production chain, allowing full traceability of our wines, by identifying perfectly all production stages, from the plot to the wine making.

Origin

Baron d'Espiet is a perfect expression of Entre-Deux-Mers terroir. The vineyard is located at the junction of the Garonne and the Dordogne and is one of the most extended wine-growing territory in Bordeaux appellation.

Vineyard is operated respecting organic principles.

Grape varieties

Blend: Merlot, Cabernet Sauvignon

Vinification

Traditional maceration (21 days) allows to reveal all the fruity and tannic potential in the grapes which have been picked at an optimum ripeness.

Tasting notes

The robe of Baron d'Espiet is garnet red colored.

Its bouquet expresses Merlot character with red fruits aromas. Cabernet brings complexity and structure to this supple wine.

Baron d'Espiet may be tasted now or aged 6 other years.

Pairing food and wine

White meat and grilled beef match perfectly with our Baron d'Espiet .

Temperature to be served : 16-18°C

