



L'AMI JAC
WINE MERCHANT

CHATEAU LA PILAR "LA RESERVE" 2014 COTES DE DURAS

"My grandfather began the work of polyculture in Saint-Sernin de Duras with vineyards, but also with plums and cows. My father and my uncle naturally took over, developing all these activities. They even planted about twenty cork trees in the year 2000 at the end of a plot of vines. I joined them in 2001, and I have been working ever since with my mum, Rose-Marie, and some seasonal workers. We manage 16 hectares of vines and made a big decision in 2008 to convert the whole property into organic farming." Pierre Poitevin

TERROIR

Siliceous clay-limestone

WINEMAKING

Traditional in stainless steel tanks
Aged in oak barrels.

GRAPE VARIETY

50 % Cabernet Franc
25 % Cabernet Sauvignon
25 % Merlot

ALCOHOL

12.5 %

SERVICE TEMPERATURE

15°C - 17°C

HOLDING AND PRESERVATION

5 – 7 years

TASTING NOTES

The wine has a deep dark red colour. The fine nose is dominated by black fruits, chocolate and coffee notes. The mouth is balanced, gourmet and rich.

FOOD PAIRING

This wine is splendid with red meat.

