



CHATEAU ROBERTPEROTS 2015 BORDEAUX



They inherited this property from their paternal grandparents. Her grandmother was ahead of her time and had modern ideas, so she involved rapidly in the winemaking cooperation and in the pooling in wine cellar of Landerrouat. Then, she took over her parents' business in 1989 with her husband (and neighbour) Jean-François. They worked together on 50 ha of vineyards which are conducted in sustainable agriculture. The Cuvée Olivia has been made on the fruit by picking the plots among the most qualitatives from the domain and bears the name of their little daughter Odile BRUÈRE.

TERROIR

Siliceous clay-limestone

WINEMAKING

Traditional winemaking. Oak barrels.

GRAPE VARIETY

62% Merlot
38% Cabernet Franc

ALCOHOL

13%

SERVICE TEMPERATURE

16 - 18°C

TASTING NOTES:

The wine has a dark red color. The nose is dominated by red berry scents, fine woody smell and slightly toasted notes. The mouth is generous and reveals melted tannins

FOOD PAIRING:

Roasted red meat and Cheese.

