



L'Esprit Lisennes 2018 AOC Bordeaux Supérieur

A perfect harmony of intensity and elegance

Tasting note

“The nose is well-defined and aromatic, with aromas of roasted coffee and oak, backed by ripe red black fruits. Supple and plump palate with melted tannins and a balance of oak and fruit.”

Technical information

Varietals: 40% Merlot, 34% Cabernet Sauvignon, 26% Cabernet Franc

Ageing: 12 mois en barriques neuves | **Alcohol Content:** 12,5%

Vine age: 35 years | **Soil Type:** Clay-limestone

Cellaring Potential: 2020 – 2030

Pair with: Lamb, confit de canard, sirloin steak

Ideal serving temperature: 16°C

Packaging: 75 cl in wooden cases of 6

Environmental certification: Terra Vitis - Sustainable Agriculture, High Environmental Value level III (HVE III)

