

# Les Sources du Château de la Rivière

<b>Category</b>	Red
<b>Grapes</b>	65 % Merlot, 20 % Cabernet-sauvignon, 15 % Cabernet franc
<b>Appellation</b>	Fronsac (AOC)
<b>Producer</b>	Château de la Rivière
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Size</b>	750 ml
<b>Degree of alcohol</b>	13,5 %
<b>Serving temperature</b>	15-17 °C
<b>Available</b>	Québec

## Terroir

The vineyard of Château de la Rivière extends over 60 hectares of vines planted on a clay-limestone soil. The estate boasts 8 hectares of limestone quarries, ideal for barrel rearing and bottle preservation.

## Vinification and maturation

The winemaking is done in concrete, stainless steel and wood vats. The alcoholic fermentation and maceration take place for four weeks with temperature control. Malolactic fermentation is carried out in new barrels. The breeding continues for 15 months in barrels. 40% of the wine is matured in new barrels with aging on the lees for 6 months, while 60% of the wine is aged in barrels that are 1 to 2 years old.

## Features

Dark red, the dress is intense. The nose is fruity and accompanied by a beautiful woody. The palate is dense with a round, fruity and velvety attack. The middle of the mouth is very well balanced and the finish is long and harmonious.

## Food Pairings

Ideal with an entrecôte, a duck or cheeses.

## Product code

Québec : 11546367

