



La Cuvée de Mère L'O 2020

AOC Côtes de Bourg, Bordeaux, France

A vintage 100% Merlot, fruity and greedy.

PRESENTATION

«fruity and greedy with roundness. An easy wine, of immediate pleasure with a beautiful structure, with aromas of fruit, blackberry and cherry. Light liquorice aromas. »

WINEMAKING

Grapes 100% destemmed, cold settling of the first juices, prefermentary cold maceration. Vinification in stainless steel tanks, gentle extraction by shedding in the aqueous phase, long maceration (around 25 days) depending on the vintage.

AGEING

Aging during winter in tanks, racking in spring to remove lees, bottling between 10 and 14 months after harvest.

VARIETAL

Merlot 100%

14 % VOL.

Contains sulphites. Does not contain egg or egg products.
Does not contain milk or milk-based products.

TECHNICAL DATA

Residual Sugar: 1,8 g/l

Total acidity: >5 g/l

SO2 libre: 16 mg/L

SO2 total: 18 mg/L

SERVING

Serve at cellar temperature between 14 and 16°C.

AGEING POTENTIAL

2 to 3 years, 5 years

TASTING

Volume in the mouth without heaviness, fresh aromatic mouth of black fruit (cherry, blackberry).

FOOD PAIRINGS

A barbecue.



Type of bottle							Volume (ml)	item code		Bottle barcode	Case barcode
Bordelaise							750	370217100180		370217100180	
Palette Europe	Units per case	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)
EPAL	6	624	8	13	1.250	7		32			

