



Le Petit Bouchon

Sans SULFITES

AOP BORDEAUX

MILLÉSIME	2020
SUPERFICIE	2,5 HA
RENDEMENTS	50 HL/HA
QUANTITÉ	17 000 COLS
SO2	0MG/L



GRAPES VARIETY

100% MERLOT

WINEMAKING

After being sorted, the grapes are vatted for a period of 3 weeks. Fast alcoholic fermentation, with a very rigorous temperature control; Following the malolactic fermentation, aging for 4 months in stainless steel vats, with particular attention paid to protection against oxygenation.

TASTING

Le Petit Bouchon red has a deep red color with purplish reflections. The nose is intense, marked by notes of slightly jammed red fruits. The palate is round and greedily takes up these flavours. An original wine, which reveals all the qualities of the merlot grape, the freshness of the flint terroir, and the meticulous work of Florian Bouchon.

PAIRING

An ideal aperitif wine, to party with friends ! Le Petit Bouchon can match with a lot of différents tapas, grilled meats, cheese... You just have to focus and opening the bottle and enjoying it !

STORAGE

Made for a fast consumption, you can age it for 3 or 4 years, store and drink at 16°C. Have a good wine-moment !