



CHÂTEAU MERVILLE SAINT-ESTÈPHE 2012

SKU: FRCHMER

St Estèphe is located in the North of the Médoc and is known for its powerful, muscular red wines. This small château is located at the region's highest point on clay-limestone soils which account for the unusually high percentage of Merlot in the blend. Harvest is carried out by hand to ensure only the best grapes are selected. Winemaking Fermentation occurs in thermoregulated cement vats for 21 days, then the wine is aged in a combination of old and new french oak for 18 months before release.

Grape Varieties: 50% Merlot, 25% Cabernet Sauvignon, 22% Cabernet Franc, 3% Petit Verdot.

Tasting Note: Drinking at its peak, the wine has a complex, perfumed nose of exotic wild berry fruits with hints of tobacco and fresh leather complemented by integrated French oak and hints of roasted meats. A supple texture with soft, resolved tannins and great balance.

Food Match: Delicious with roasted game such as venison or pheasant.

Closure: natural cork

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