

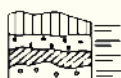
OLIVIER CAZENAVE

ACHILLE

APPELLATION D'ORIGINE PROTÉGÉE
MONTAGNE SAINT-EMILION
2019



50% Merlot Noir /50% Cabernet-Franc
13% alcohol



Gravel soils over deep clay – 0.5-hectare vineyard.



Harvest: Hand-picked.
Vinification: Entirely in 500L demi-muids with manual immersion of cap.
Matured for 18 months in demi-muids.



Very fine and delicate aromas, typical of outstanding Cabernet Franc wines.
Dense and fleshy palate, ready to pair with rich and powerful dishes.



Roasted beef fillet with porcini mushrooms, porcini risotto, 24-month-matured Comté cheese...



Recommendation: Serve between 15 and 18°C.
Recommended ageing potential: Within 15 years.