



Dada Rouillac Rouge A.O.P. Pessac-Léognan

Varieties

68% Merlot, 32% Cabernet Sauvignon.

Type of Wine

Red wine aged for 9 months in French oak barrels. Certified Haute Valeur Environnementale (HVE 3).

Analytical Parameters

Alcohol: 13%

Winemaking

Alcoholic fermentation and maceration in temperature-controlled stainless steel tanks.

Maceration period: 20 days. Daily pump-overs.

Ageing: Nine months in two-year-old French oak barrels and stainless steel tanks.

Production: 40,000 bottles.

Consulting winemaker: Eric Boissenot.

Tasting Notes

A fresh wine with open and generous fruit. Highly intense aromas intertwining notes of liquorice, raspberry, tonka bean and rosemary flower.