Reflets de Cissac, Haut-Médoc 2018

Red | France | Bordeaux | 13% | Full-bodied red | Natural Cork
50% Cabernet Sauvignon, 50% Merlot

In a nutshell:

The second wine of Cru Bourgeois Château Cissac in the northern Médoc, and it is a true second wine in that it is made from barrels which didn□t make the cut for the grand vin.

Viticulture:

The selection comes from several plots equating to around 50-hectares, all farmed sustainably and to HVE standards. The soil profile is mostly clay and limestone and average age of the vines is 20 years.
Classification: HVE
Harvesting Method: Manual

Vinification:

The parcels are harvested using a combination of manual harvesting and machine, according to the plot. It is then fermented in both wooden vat and stainless steel depending on the parcel. After fermentation it is aged for 12 months in 20% new French oak barrels, mechanical filtration occurs before bottling. The average annual production is 60,000 bottles.
PH 3.44 | RS <3 | SO2 81mg/l (Total)

Price:

75cl Bottle £16.20 Case (12 bottles) £194.40
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Tasting Notes:

With Cabernet Sauvignon dominating the blend this is a delicious mix of crunchy blackcurrant fruit and supple tannins, with a glorious perfume supplied by a generous 8% Petit Verdot. Ready to drink now, it will also drink well for another couple of years.