



The vineyard dates back to 1680. The Bertrand family has upheld its passion for vines and wine for five generations. Jacques Bertrand and his children are now building on that know-how with a combination of modernity and tradition. Stringent selection plus desuckering, green harvesting and leaf thinning provide a proper control of yield and optimize quality. The grapes are hand picked before being sorted.

Wine: Château Franc Pipeau
Saint-Emilion Grand Cru
Domaine Jacques Bertrand
Alcohol: 13,5 %
Vintage: 2014
Grape: 75% Merlot, 25 % Cabernet Franc

Vinification

In temperature controlled stainless steel vats followed by 15 months in oak barrels.

Ageing potential

Ready to drink now, this wine will keep for at least 2 to 5 years

Tasting

A very beautiful, brilliant, intense, ruby colour. It has a very intense and complex nose marked by fresh fruit and slightly woody notes. The attack is frank and the wine is balanced on the palate with mellow tannins devoid of all aggressiveness.

Food pairing

Perfect with poultry, roast wildfowl, duck preserve or Brie, Edam or Emmental cheese.

Serving temperature

17-18°C

(Indeholder sulfitter)

