

# SO<sup>2</sup> Libre ~ Bordeaux Rouge ~ AOC Bordeaux

## Wine without added sulphites

Concerned about our **environment**, we started 4 years ago, to **reduce sulphites** in our wines.

This cuvée SO<sup>2</sup> Libre is the result, since we wanted to combine **tradition and innovation** by producing our first cuvée without added sulphites.

**What is SO<sup>2</sup>?** In wine, sulphites are in **the form of SO<sup>2</sup>**, which is why we have given this cuvée the name SO<sup>2</sup>, associated with this **notion of freedom**, since this cuvée is free of sulphites, and therefore FREE.

**The grape varieties:** 100% Merlot

### **Harvest & Vinification :**

To vinify a red wine one will leave in contact the pulp, the skin of the berries as well as the seeds. During alcoholic fermentation, pumping over is carried out to extract aromas and structures. This alcoholic fermentation lasts on average 3 weeks.

### **Tasting :**

**Eye:** ruby colour, purple reflections, limpid, brilliant.

**Nose:** clear, blackcurrant, plum and black cherry aromas.

**Palate:** the freshness of the fruit on the palate, a supple, round and unctuous wine.

### **Consumption :**

To be enjoyed within 2 years. We advise you to decant it before tasting.

Serving temperature approx. 14-15 °C.

