

Dawn cast a golden hush over the Merlot vines — nature's quiet tribute to a land shaped by patience and purpose. In the cellar, our signature cuvée came to life with graceful intensity, capturing not just our craft, but our spirit.

By dusk, laughter rose from the kitchen as the first tastes were shared. What lingered wasn't just flavor — it was feeling. Each sip a reminder of why we do this: for the rare, suspended moments that define the beauty of château life.



## CHÂTEAU RITUALS

To taste: With a prime rib at the BBQ, braised beef cheeks, escargot with ham or a 7-hour leg of lamb. To serve: Room temperature 16-18°C

(61-64°F) after 30 minutes of aeration

## TASTING NOTES

- Nose of burlat cherry and cassiss
  Subtle spice notes
  Tender and smooth
  - > Well-integrated tannins > Immaculate fruit

Ana Russo Winemaker

