CHATEAU VIRAMIÈRE AOC SAINT-EMILION GRAND CRU

Merlot, Cabernet Franc and Cabernet Sauvignon. Intense and brilliant cherry red color. The nose is complex and pleasant and reveals red fruit aromas like strawberry, with spicy and woody hints. Warm and juicy flavors of red and black fruit rounded out with beautiful chocolate and earth notes. Supple and fresh, with rich texture and minerality. On the mouth, the wine is well-balanced, with a good structure, concentration and round tannins. Very good length at the end.

Situated on the southern slope of Saint-Emilion at the foot of the coast, in the parish of Saint-Etienne de Lisse. The estate is 35 acres composed of ancient sands, sandy-clay and clay-limestone soils. This is classic Grand Cru Saint Emilion: mainly Merlot with a little Cabernet Franc and Cabernet Sauvignon for brightness and structure. The grapes are moved via gravity. The wines are fermented in temperature controlled stainless steel tanks. Maceration for 10 days. Aged in vats and oak barrels. Fining and filtration before bottling. Château Viramiere has been a cherished family domain for six generations.

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Tasting Note:

Saint-Emilion Grand Cru

Château

RAMIERE

CHATEAU VIRAMIÈRE AOC SAINT-EMILION GRAND CRU

Merlot, Cabernet Franc & Sauvignon. Aromas of red fruit with spicy & woody hints; warm & juicy flavors of red & black fruit rounded with chocolate & earth; supple & fresh, with rich texture & minerality; well-balanced with good structure, concentration & round tannins. Very good length at the end

Shelf Talker:

