

# 20 Miles

## AOC BORDEAUX SUPERIEUR

- **VINEYARD :**

Surface : 14 Ha :

Grapes : 100% Merlot.

Soil : clayey and limoneous

- **WINEMAKING**

Manual harvest ( all the work of the vines are done manually)

Filling of the vats by gravity without crushing.

Vinification in an open wooden vats (24 days).

Temperature during alcoholic fermentations : 27°C maxi

Malolactic fermentation in new barrels.

- **AGEING AND TASTING:**

Appearance: Dark red color

Nose: Dark cherries notes

Palate: Elagant tannin , soft and fleshy

