

# Château d'Aurilhac 2009

## CRUS BOURGEOIS - AOC Haut Medoc

- VINEYARD :**

Surface: 21 ha

Grapes: 49% Merlot, 46 % Cabernet

Sauvignon, 2,5% Petit Verdot, 2,5% Cabernet Franc

Soil: Clay limestone and gravel

Average of the vineyard : 21 years

- VINIFICATION AND AGEING:**

Mechanic harvest, traditional vinification adapted to each plot.

Maceration in stainless tank during 21 to 30 days with temperature controlled.

Ageing in French oak barrels for 18 months (35% new oak).



- TASTING:**

Appearance: Deep red color

Nose: The nose shows some aromas of black fruite

Palate : Ample whit hint od spice and aromas of black fruit. Supple with very full tannins on the finish.

Ageing 10 years

**AWARDS:** Silver Medal *Concour general de Paris 2011*

