

GRAND VIN DE BORDEAUX



2018

BLAYE CÔTES DE BORDEAUX

APPELLATION D'ORIGINE CONTRÔLÉE

Solicantus

M É L O D I E D U S O L

2018

From the rolling hills of the Blaye region, we bring to you “Solicantus”. Soli meaning soil & Cantus meaning melody in latin. True to its word this wine was created in perfect harmony with the savoir faire of the wine makers and the rich terroir of the finest land in Blaye.

The wine is a blend of Merlot, Cabernet Sauvignon and Malbec aged for 18 months in french oak barrels which makes it a perfect red for all occasions. The nose finds a generous bouquet of rich ripe red and black fruits with nuances of spice and notes of refined cedar. It charms its way into the palate by delivering a rich silky mouthfeel, delicious fruitiness, supple tannins and a pleasant finish.

The vines average to about 35 years, grown on clay and limestone soils. Sustainability and organic viticulture have always been practiced and now the vineyard is officially in conversion to organic. This vintage was harvested late September & early October, vinified in steel tanks followed by four weeks of maceration to extract flavours, tannins and colour. Solicantus is a wine that gracefully evolves over time to provide a pleasurable experience.



TECHNICAL SHEET

Solicantus

MÉLODIE DU SOL

2018

VINEYARD : Planted in 1985
Average age of vines is 35 years
(Organic & sustainable)

TOPOGRAPHY : Vineyards lie in the Blaye region, measuring 15 ha, at a height of 80 meters above sea level.

SOIL : Calcareous-clay

YEILD : 45 hl / ha

HARVEST TIME : Late September & early October

VINIFICATION : In steel tanks for about 10 to 14 days and later malolactic fermentation

AGEING : In oak French barrels for a period of 18+ months

ANALYTICAL DATA : Alcohol content 14.5 % vol, Total acidity 4.13 g/l

Cellaring : This wine can be drunk young to enjoy the freshness of fruit. However, its potential does not begin to be expressed until at least 10 years. Its peak is around the 20th year.

VEGAN : No animal products were used in the making of this wine