

Château de

Millet

AS-ARMAGNAC - VINS ET FLOC DE GASCOGNE



Merlot

100% merlot

Vinification

15 year old vines on shallow tawny sands with marine sediments and a subsoil of 'terrebouc' gives a limited yield.

After thinning out the leaves, the harvest takes place once the healthy bunches have reached their optimum maturity.

A slow vinification with daily aeration is the best way to get a good expression from the Merlot grapes. The wine spends 5 months in tanks before being bottled.

This wine can be kept of 3 to 5 years in a cellar.

Tasting notes

Dark ruby red colour

Fruity nose that is dominated by notes of ripe cherries, slightly spicy.

In the mouth the attack is supple, ample and balanced. The fine mature tannins give an smooth velvety elegance.

Serving suggestions

Serve at 15°C to accompany red meat, meat dishes in wine sauces, cheese ...

> > > **Médaille d'Or** Concours Général Agricole 2009

Rosé

100 % égiodola

Vinification

The Egiodola (which means 'blood red' in Basque) comes from the South West, being a cross of the Abouriou et Fer grape varieties. It gives generous and fruity red wines and in this case, an original and typical rosé.

It is a rosé obtained directly from pressing, with a vinification similar to that of a white wine.

L'Egiodola gives a beautiful vivid rosé colour to the wine.

Tasting notes

Light coloured rosé with hints of violet.

A very pleasing nose of red fruits, principally strawberries and fresh cherries. Good balance in the mouth.

Serving suggestions

Serve between 8 – 9°C with all sorts of dishes including exotic menus.

> > > **Médaille d'Or** Concours Général Agricole 2007

Cabernet-Merlot

50% de cabernet franc

50% de merlot

Vinification

15 year old vines on silica clay soils with areas of sandstone and sometimes gravel.

Yield control and thinning out of the leaves.

A 10 day maceration and fermentation is carefully maintained, in order to keep the roundness and aromas of these two complimentary varieties.

Tasting notes

Red wine with hints of violet

Fruity nose that is lightly spicy.

In the mouth, the attack is supple and balanced. The tannins that are present are mellow. A very supple wine that finishes on delicious fruity notes.

Serving suggestions

Serve at 15°C with cold meats, gascon cuisine, white meat ...

