



POMEROL 'DOMAINE DE LA POINTE'

Bordeaux, France

Vignobles Silvestrini



www.vente-vin-bordeaux.com

Method & Production

The method of production is based on sustainable viticulture, ploughing between the rows, double Guyot pruning, debudding, green harvesting and one or two leaf trimming and thinning out according to the climate. The grapes are hand picked and sorted before being de-stemmed.

Indigenous yeasts are left to naturally control alcoholic fermentation which takes place for 10 to 15 days in cement or stainless steel tanks. At the beginning of the maceration, the process of pumping over occurs 3 to 4 times a day, although pneumatic pressing also takes place. Malolactic fermentation follows.

The wine is aged for 12 months in French oak barrels, selected specifically for the finesse of their tannins. Vignobles Silvestrini use French oak mainly from centre of France (Allier, Tronçais) and a little from South West.

Tasting Notes

On the nose, this elegant ruby wine mixes a delicious fruitiness to soft oaky notes, vanilla and spice. The palate is round and generous, fleshy with fine tannins and finished with a comforting toastiness. This is a remarkably enjoyable wine boasting great harmony and aging potential.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
VG0318	Pomerol 'Domaine de la Pointe'	Merlot: 85% Cabernet Franc: 15%	2018	13.0%	Cork	6X0.75lt	No	No	Yes	No