


CHÂTEAU HAUT VEYRAC

Les Sense du Lisse Saint-Émilion

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| VARIETALS | 90% Merlot, 10% Cabernet Franc |
| VINTAGE | 2021 |
| REGION | Saint-Émilion, Bordeaux, France |
| TECHNICAL DATA | Alcohol 13% |
| APPEARANCE | Deep and dark red color. |
| NOSE | The nose is toasted with notes of strawberry, blackcurrant and vanilla. |
| PALATE | On the palate, the wine is unctuous while offering great liveliness. The tannins are melted and silky and bring some notes of tobacco. |
| AGEING | Traditional agein in oak barrels for 18 to 24 months, depending on the vintage. |
| PAIRING | Ideal to accompany white and red meats, it will work wonders with a chocolate dessert. |
| RATINGS | 4.2  ★★★★★ |
| ORDER CODE | FR524 |