

Appellation d'Origine Contrôlée-AOC



ABOUT:

Our Bordeaux is from low-lying gravely hills of the Garonne riverbanks in France. It is here where sandy-pebbly, well-drained soils stress the vines creating small, concentrated berries which add intensity to the flavors. This magnificent full-bodied Bordeaux offers savory notes of graphite, black currant, black cherry and tobacco supported by firm and balanced tannins. The finish is long and velvety.

VINTAGE:

The 2020 vintage will remain in the memory of the Bordeaux vineyard. A warm and sunny summer allowed the grapes to reach beautiful maturity. On the palate, the freshness is notable while its elegance and suppleness is most appreciated. A vintage of very high quality, represented by a wonderful balance of fruit, acidity and tannins.

TERROIR:

The vines consist of small, low-lying gravely hills. The soil is a blend of sand, gravel and round, flat pebbles, alternating with clay-limestone soil in certain parts of the appellation.

TASTING NOTES:

Villa Pereire 2020 Bordeaux is a generous wine with firm and ripe tannins; it displays a lovely brilliant garnet color and showcases notes of black currant, cherries and fresh bread, softened with subtle hints of vanilla. It is the harmonious embodiment of the terroirs of the Bordeaux region.

WINE PAIRING:

Tuna tartar, baked salmon or French cheeses.

TECHNICAL INFO:

Alcohol: 13.5% | pH: 3.51 | TA: 3.12 g/L | Composition: 100% Merlot

OAK: Maturation in French oak and aged six months via traditional Bordeaux vinification method



Villa Pereire is Brilliant in Nature: Villa Pereire (pronounced "pare-Air") is dedicated to producing wines from some of the most sought-after appellations in France, while L'Eclat ORTHE in French, signifies brilliance. Villa Pereire embodies brilliance in nature by giving 1% to **PLANET** support clean beaches, waterways, and the natural beauty of our planet.

L'ÉCLAT