

# CÔTES DE BORDEAUX

2018

#### **Award**



#### Certifications











# **Famille Dietrich**

Family owned estate of 80 hectares, 30 kilometers from Bordeaux making wine out of grapes we grow ourselves.

## **Grape varieties**

70% merlot, 20% cabernet sauvignon, 10% cabernet franc

# Winemaking

20-25 days maceration with remontage. Partially oaked in barrels

#### Colour

Light and nice red

## **Type**

Fruity, light structure and oak

# Nose and palate

Fresh red fruits, a bit spicy

## Alcohol

13,5°

## Serving

18°C within 6 years with beef