



POMEROL 'DOMAINE DE LA POINTE'

Bordeaux, France

Vignobles Silvestrini



www.silvestrini-vignobles.fr

Method & Production

Vignobles Silvestrini's method of production is based on sustainable viticulture, with such they have achieved their High Environmental Value certification (HVE). Using mechanical management of the cover crop, no herbicides, late pruning, single and double guyot training, debudding, green harvesting, no deleafing and lower canopy to preserve water resources.

The grapes are hand-picked and sorted before being de-stemmed. Fermentation in cement and stainless steel tanks, using indigenous yeasts, at low temperature to preserve primary aromas. This lasts 10 to 15 days, with three to four pump overs a day, and one delestage mid fermentation. Maceration lasts around four to six weeks. Then the must is pressed in a pneumatic press and malolactic fermentation follows. The resulting wine is matured for 12 to 14 months in French oak barrels, selected specifically for the finesse of their tannins. Vignobles Silvestrini use French oak mainly from center 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