

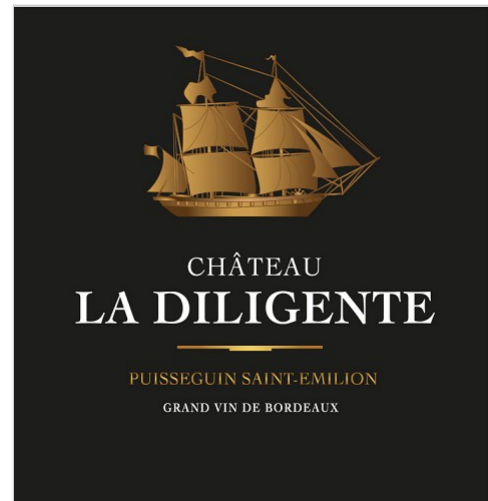


## CHÂTEAU LA DILIGENTE 2015

### PUISSEGUIN SAINT-ÉMILION

Two terroirs and a perfect balance. The estate has two different terroirs referred to in the name: on the Puisseguin limestone plateau producing Merlot grapes that express mineral characteristics and remarkable elegance, while and on the clayey slopes of the Lustrac area, where powerful, concentrated fruit is grown. The grapes are harvested when they are perfectly ripe and the wines from the two different terroirs are blended to make wines every year that feature a remarkable combination of strength and elegance.

Owner	François et Monique Rudolf
Area	12,5 ha
Age of vines (avg.)	40 years
Density	5200 vines/ha
Blending	Merlot : 75% Cabernet franc : 20% Cabernet-sauvignon : 5%
Average yield	37hl/ha
Terroir	Clay, Limestone
Maturity	10 years
Serving temperature	17 °C



#### Wine making

Alcoholic fermentation in concrete tanks temperature: 28°C. Vatting period: 3 weeks. Aged in barrels (40% new barrels) during 15 months.

#### Tasting note

Ruby colour. A fruity nose with cherry, plum and blackberry, with a touch of spice with vanilla and chocolat. A balanced palate with a full and warm finish.

Matching food : grilled beef, roasted duck, cheeses and chocolat desert.