



## Colina Oeste 2022

Vin de France

Organic Agriculture – Certified by FR BIO 10



75cl – 13% vol

**Soil:** Burdigalian clay-limestone, commune of Beaucaire-sur-Baïse

**Grape varieties:** 1/3 Tannat, 1/3 Cot (Malbec), 1/3 Merlot

**Vine age:** 50 years

**Total SO<sub>2</sub>:** < 15 mg/L

**Viticulture:** Organic farming, soil cultivation, bud thinning, hand harvesting. Clay-limestone plot in the Baïse Valley with a west-northwest exposure, overlooking a forest that brings cooling freshness as night falls. On this plot, three grape varieties from Southwest France fully thrive.

**Winemaking:** 60% whole clusters, 40% destemmed. No added sulphur, indigenous yeasts, aged for 12 months in 600-liter oak barrels.

**Colour:** Deep purple red with a violet rim.

**Nose:** 2022 was a sunny vintage with little rainfall; the nose shows notes of candied fruit.

**Palate:** Powerful and structured, with aging expressed through subtly toasted notes.

**Food pairing:** Colina Oeste 2022 is best enjoyed with game or duck breast. It pairs perfectly with roasted pheasant and crisp vegetables scented with Baïse saffron.

**Aging potential:** 8 years

**Serving temperature:** 17°C



Michel Maestrojuan • EARL Bordeneuve-Entras • 32 410 Ayguetinte • Gers en Gascogne

Tél : 05 62 68 11 41 • [contact@domaine-entras.fr](mailto:contact@domaine-entras.fr) • [www.domaine-entras.fr](http://www.domaine-entras.fr)