

# Château La Diligente, Puisseguin-Saint Emilion 2015



Ref: 00236/FR



## About the producer

Château la Diligente owns 12.5 hectares of vines with an average age of 40 years located on two distinct terroirs. The limestone plateau of Puisseguin produces Merlot grapes that express mineral characteristics and remarkable elegance, and the clay slopes of Lustrac where powerful, concentrated fruit is produced.

## Wine growing / wine making

Alcoholic fermentation in concrete tanks at 28 degrees celsius. Vatting for 3 weeks. Aged in French oak barrels for 15 months (40% new oak barrels).

## Tasting notes

Notes of blueberry, plum, red cherries, and dark chocolate. Aromas of vanilla, clove, and sweet spices. This is a full-bodied and fleshy wine with rich fruit flavours, and a long, well-balanced finish.

## Food pairing

Duck and game terrine, rib of beef, roast lamb with rosemary, roast duck, confit duck, lamb tagine, Comté cheese.

## Technical details

Varieties:  
75% Merlot  
20% Cabernet Franc  
5% Cabernet Sauvignon  
Closure: Cork  
ABV: 13.5%  
Colour: Red

Style: Still  
Case size: 6 bottles  
Oak Ageing: 15 months  
French oak barrels