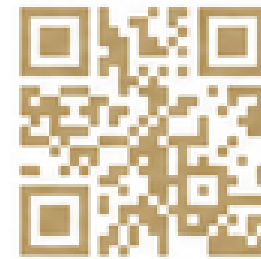


La Parcelle 784

CASTILLON CÔTES DE BORDEAUX

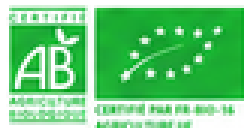
2021

LA PARCELLE 784



A word from Béatrice:

La Parcelle 784, vintage 2021, is the culmination of organic viticulture and a unique terroir, cultivated with care and passion. Made from a carefully selected 0.3-hectare plot, this cuvée is a blend of 70% Cabernet Franc and 30% Merlot. Plot-by-plot vinification highlights the richness and diversity of the grape varieties. Twelve months of barrel ageing refines its delicate structure while preserving its aromatic palette of just-ripe red fruits.



Viticulture:

Certified **organic wine**.
0.3-hectare plot, acquired in 2017.

Vinification:

Traditional vinification in stainless steel tanks,
28 days of maceration.

Ageing:

12 months in barrels.
Bottled at the château
on **8 June 2023**.

Technical and serving information:

13% ABV - 750 ml.
Recommended serving temperature: 16-17 °C.

Cellar master: Béatrice Larribière

Oenologist: Stéphane Toutoundji

Grape varieties:

