

VIGNOBLES M & J PERROMAT

\$20.55

* Suggested retail price

Chevalier d'Armajan Graves 2018

 Sustainable

	Product code	13862056
	Licensee price	\$17.84
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Bordeaux
	Appellation	Graves
	Varietal(s)	Merlot 60 %
	Varietal(s)	Cabernet Sauvignon 35 %
	Varietal(s)	Cabernet Franc 5 %
	Colour	Red
	Sugar	Dry
	Sugar content	2,6
	Closure type	Cork
	À boire	To drink or to keep 5 years according to the vintage.

ABOUT THIS WINERY

Michel Perrmoat is the 5th generation of winegrowers and perpetuates the family tradition by settling in Cabirol with his wife Marguerite.

In 1953, he will join his father-in-law Louis Machy in taking over the Château d'Armajan de Ormes.

TASTING NOTES

"This wine has a dark and brilliant color. The aromas of red fruits are very assertive on the nose, spicy notes enhance the fruity aromas. The tannins are elegant. A good persistence in the mouth will delight your palate." Jacques Perromat, oenologist of the Perromat Vineyards.

PRODUCTION NOTES

Mechanical harvesting, total de-stemming, cold pre-fermentation maceration to increase the aromatic potential, temperature control during fermentation, long vatting for 20 to 30 days. 80% of this wine is aged in stainless steel tanks for 12 to 18 months to preserve aromatic intensity and freshness. Barrel ageing for 20% brings more complexity.

