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Don't Panic It's Organic has been created and imagined for all those who think (wrongly) that Bordeaux is overpriced (?!), for the olds and has been (let's see !) and incomprehensible (blends). This range has been declined in identity grape varieties, supplemented by a « without added sulfur » and a « generic or no name » wine. All of them are organics (of course) and shows audacity, know-how and passion. Each grape variety has been harvested at proper maturity so that to develop later on its natural flavors:

Merlot shows its nose of red fruits in its early youth, as it ages it develops notes of undergrowth and spices,

Cabernet Franc gives off its raspberry and violet aromas, it brings aromatic complexity of musk and truffles as it ages,

as for the Malbec, its aromas of plum (skin), very black fruit and tobacco are characteristic; come with age, spicy notes of pepper (sweet) and cloves ... even jasmine.

"no added sulfur" : carefully selected plot with perfect ripeness and intact berries, this cuvée is "100% Merlot": fruity aromas and flavors, charming, supple and subtle.

A little shy in my youth with my delicious notes of black fruits, over the years I may show notes of cedar, tobacco and even dark chocolate. For all that you will have to be patient to discover all of my secrets.

Finally, what could be more natural than to complete this whole range with the blend of all our grape varieties, for a more « cheerful » result than the endless old chorus from pa (or grandpa) a château is better : something more easy to apprehend and simply good !

## TASTING NOTES

Intense purple color that reveals a structured, dense wine with aromas of black fruits such as blackcurrant and plum. Vinified in such a way as to keep a supple frame in the mouth, it will surprise you

## VINIFICATION

Also issued from a plot carefully selected for its perfect maturity, this cuvée is a "100% Malbec" : fruity aromas and flavors, fleshy. A densimetric bath for perfect sorting, then a low temperature (26 °) vinification to extract the sweetness and varietal aromas we ended by a 3-week fermentation followed by the malolactic fermentation in tank (cement coted vats). We added very little SO2 (sparingly added).

GRAPE VARIETY 100% Cabernet Sauvignon

FOOD AND WINE PAIRING

American-style thuna, rabbit stu or black pudding !



45 hl/Ha

VINTAGE 2020

