

# 2007 PIERRE DE MONTIGNAC

MÉDOC, BORDEAUX, FRANCE



**THE WINE:** 50% Cabernet Sauvignon / 50% Merlot.  
1500 cases total production. Very low yields and sustainable agricultural practices.

**THE ESTATE:** Small, single vineyard property from the left-bank commune of Medoc.

The Sallette family are the owners, managers and winemakers and are a member of the Independent Vignerons of France. They have been diligently working to acquire the Cru Bourgeois status which was granted in 2008.

## ~Tasting Notes~

**Color:** Dark, almost opaque ruby.

**Aromas:** Mineral rich black cherry and dark currant. Showing some tobacco and classic Bordeaux earthy tones.

**Flavors:** Bold, powerful dried black fruit with plums and currants. Charred oak and smokey-peat flavors are evident on the long finish.

**Food Pairing:** A classic Bordeaux pairing of rack of lamb with rosemary and garlic rub.

~Drink 2012 through 2017~