



L'Adage Saint-Émilion AOC BORDEAUX (FRANCE)

L'Adage is a 15 hectare estate exclusively made for Maison Querre, a négociant house established in 1897. Vineyards are located south of Saint-Émilion at the foothills of the sandy slope.

Grapes: 90% Merlot and 10% Cabernet Franc

Viticulture: 30 year old vines, with sandy soil.

Viniculture: 12 months in French oak barrique of which 30% is new.

Alcohol: 13% vol.

Tasting Notes

Appearance: Dark purple.

Nose: Truffles, toasted bread and blackberries.

Palate: Rich baked fruit, cassis and chocolate.

Food Pairings: Bird game, roasted lamb, aged sheep's cheese.



Bordeaux Wine Region of France

Climate: Temperate climate, short winters and a high degree of humidity due its closeness to the Atlantic.

The **Bordeaux** wine region is named after the region's main city, Bordeaux and is divided by the Gironde estuary with the majority of the vineyards located either on its "right" or "left" bank. There are many sub-zones along both banks known for their exceptional quality such as: Margaux, Saint-Julien, **Paulliac**, Saint-Estephe, Médoc, Saint-Émilion, and Pomerol to name a few. The current permissible red grapes allowed are: **Merlot**, **Cabernet Sauvignon**, **Cabernet Franc**, Malbec and Petite Verdot. Common white grapes allowed are Sauvignon Blanc, Semillon and Muscadelle. Note: Carménère, once one of the original red varietals permitted (historically known as Grande Vidure) is rarely used since the grape has difficulty ripening in Bordeaux's climate.

Saint-Émilion is located on the right bank of the Gironde estuary therefore is not included in the Classification of 1855 which pertains to only the Médoc and Graves regions. In 1955, Saint-Émilion due to its exceptional quality received its own system of classification and is updated every ten years. This merlot dominant AOC is one of the oldest wine regions in Bordeaux and produces powerful, rich and dense wines superb for aging.