



BORIE-MANOUX

La Trinité

ST EMILION

2018

The monk Emilion, name-giving saint of Saint-Emilion, spent the last years of his life as an eremite in a grotto. A spring in this grotto was the source for a number of miracles around this place. Also, the first vines in the village of Saint-Emilion were planted around this place already in the Roman era. The Chapelle de la Trinité, the Trinity Chapel (the limestone chapel on the left hand side of the picture and on the label of the wine) was built on the original grotto and is the very centre of the town of Saint-Emilion, which is a UNESCO World Cultural Heritage Site today.



VINEYARD

SOIL :

Clay, limestone, sand



WINE MAKING PROCESS

Fermentation: 20 days. Ageing: 6 months in steel tanks, 15% in barrel.



TASTING

Deep garnet colour. Notes of raspberry. Well balanced mouth with melted tannins. Good length and nice volume.

BLEND 2018 :

60 % Merlot
40 % Cabernet Franc



MATCHING WITH FOOD

Pair with venison, game bird, red meat and also chicken and even try with more opulent pasta dishes.



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