

DOMAINE DE GENSAC

PESADE 2018

- 92/100 James Suckling
- Grand Or (Top 50 wines) at Concours Selection Mondiale 2023



- 12 months in French oak barrels – partially new oak
- Merlot, Malbec, Tannat, Fer-Servadou
- Manual Harvest
- 14,5% Alc
- 75 cl

Description:

This unique blend created in the presence of Mr Philipp Schwander (Master of Wine) and brings together the formidable palette of grape varieties typical of our Domaine. 12 months in partially new French oak barrels create a full-bodied, robust and at the same time well-rounded wine. Harmonious yet intense, much like the great terroir of Gensac.

Tasting and Drinking advise:

To be opened 15 minutes and/or to decant before drinking

Drinking temperature: 16 – 17° C

Can be drunk now or kept in cellar until 2030

Food and Wine pairing:

Charcuterie

Grilled red meat

Grilled fatty fish

Hearty stews

Selection of cheese

Logistical Specifications :

	Bottle of 75 cl	
Bottle's Weight	1.48	
Case of 6 btl's Weight	9.25	
Case of 6 btl's Dimensions	L : 34 ; W : 25 ; H : 17	
Type of Palet	EPAL 2 (100 x 120)	EUROP (80 x 120)
Number of Cases per Palet	112	80
Palet's weight	1075	765
Number of Palets per 20' Container	10	11
Number of Cases per 20' Container	1120	880
Number of Bottles per 20' Container	6720	5280
Number of Palets per 40' Container	21	24
Number of Cases per 40' Container	2352	1920
Number of Bottles per 40' Container	14112	11520

Units : dimensions in cm, weights in Kg