



Castle CORNÉLIE 2005

52% Merlot 48% Cabernet Sauvignon

Majestic, this wine has in its Garnet habit dark, supported by a violacée frame. Its wood rearing is very expressive. It is mentioned by sèchée vanilla fragrance perfectly épicient a cocktail of prunes, cherry and raspberry water life.

For at the outset, the first vintage of Cornélie is needed by its thick, fat and fleshy matter. Its structure is necessarily marked but it remains smooth and very fondue.

Pepper and nutmeg together light fresh figs. They leave place then dark chocolate that has just overcome a leather tip.

Long and persistent Cornélie 2005 is sèveux. It looks next to a register more mineral where mixed granite, Flint, graphite and wood smoke sweetness.

A great wine is born. Certainly. We have accompanied it a magret very tenderly Fat Duck, fees to the medallions and surrounded by very intensive green lenses.