



LA GOMERIE

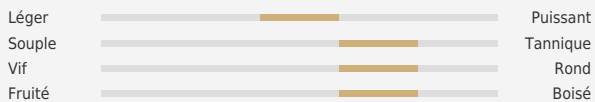
PRODUIT

In the glass, La Gomerie offers a deep, almost dark color and an intense nose dominated by aromas of ripe black fruits (plum, blackberry, sometimes wild blackberry), enriched with notes of cocoa, sweet spices, and toasted wood.

On the palate, the texture is velvety, the body ample but controlled, the tannins rich and elegant, with a beautiful length and a lingering finish, carried by the natural freshness of the terroir.

Typical of Saint-Émilion Grand Cru, this wine seduces with its concentration, its fruity depth, and its ability to mature magnificently in the cellar, while remaining expressive when young.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Bordeaux / France
Type de vin	Rouge
Volume	0,75L
Degré d'alcool	14,0%
Potentiel de garde	20 ans +
Cépages	Merlot