



Products infos Passavant

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Passavant Red

Extract of Bordeaux

As other member of the family of sweet natural wines and Port, Passavant is the result of the combination of Bordeaux grapes partly fermented and alcohol. However the meticulous wine-making process involved, with a rich aging method and its noble origins allow it to stand out on its own.

COMPOSITION

Grapes of Merlot picked in the Bordeaux appellation area. Its noble vine is present in different Bordeaux appellations. It is predominant in Saint Emilion and a component in almost every wine of Pomerol. Alcohol : neutral alcohol and Fine Bordeaux (Brandy of quality resulting from a double distillation).

PROCESS

The grape must is macerated
And fermented at 25° centigrade
The fermentation is stopped by adding alcohol and Fine Bordeaux
Maceration for 6 weeks
The flowing juices and pressed juices are extracted
The Passavant is aged for 18 months minimum in Bordeaux barrels
It is not treated or clarified in any way.

CONSUMPTION, CONSERVATION

Passavant would hide its rich palette of aromas if drunk too cool. Professionals consume it at the usual cellar temperature. Its charms are obviously revealed at apéritif time, but it also goes very well with foie gras or a chocolate cake and even with Roquefort cheese. Kept in optimal conditions, it will continue to develop for your greatest pleasure for more than twenty years. Free from any chemical treatment, a light and normal deposit will however appear after time and the Passavant will necessitate decanting.

Passavant SA

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