

LES AGNÉRAS

As part of the ABK6 wine portfolio, Francis Abécassis has chosen to preserve the heritage and identity of the historic Châteaux that shaped the reputation of his wine division. The terroirs, grape varieties and tasting profile of this estate have been strictly respected by the new teams.



AOC BORDEAUX - BLANC

Grape varieties: Sauvignon Blanc, Sémillon, Muscadelle.

Winemaking:

- Dedicated lots for the blend.
- Fast fermentation (8-10 days)
- Ageing on fine lees to add lift and texture.

TASTING NOTES

Bright pale-yellow colour. Delicate nose of white flowers, minerality and subtle citrus. Fine and elegant palate, balanced texture, fresh finish with a light saline edge.

FOOD PAIRINGS

Seafood, delicate fish, white meats.

VINEYARD

- Location: Sauveterre-de-Guyenne (33540)
- Soils: Clay-limestone
- Aspect: Entre-Deux-Mers hillsides



AOC BORDEAUX - ROUGE

Grape varieties: Merlot (majority), Cabernet Sauvignon (complementary).

Winemaking:

- Traditional vinification at low, controlled temperature.
- Partial ageing in stainless-steel tanks with staves to maintain structure and preserve fruit brightness.

TASTING NOTES

Cherry-red colour. Generous nose of fresh red fruits. Round and approachable palate with light tannins, clearly "immediate pleasure" style. Well-balanced oaky notes.

FOOD PAIRINGS

Grilled meats, charcuterie, stew pot cuisine.

VINEYARD

- Location: Sauveterre-de-Guyenne (33540)
- Soils: Clay-limestone
- Aspect: Well-drained parcels

