

Château Cormeil-Figeac

SAINT EMILION-GRAND CRU

2018 VINTAGE

JAMESSUCKLING.COM 



“Black cherries and berries with floral aromas. Dark earth, too. Medium body and fine tannins. Lightly chewy at the finish. Attractive bitter-coffee and citrus undertones.

Merlot and cabernet franc.”

Source: James Suckling January 23rd 2022

Wine to lay down, elegant, smooth, intense and structured, with coated tannins, a beautiful aromatic complexity and finely wooded.

Soil: Clay and limestone. Swelling clays with smectites and iron dross.

Grape Varietals:

75% Merlot
25% Cabernet Franc

Maturing: Aging for 12 months in new oak barrels, fine grain.

Food Pairing: It will reveal the elegance and authenticity of your refined dishes: roast poultry such as duck breast with honey or roast chicken with herbs, it will also be perfect for your dishes in sauce such as sautéed veal with carrots or a stew of beef with white beans. Finish with a platter of mild to medium-hard cheeses such as a piece of aged Comté.



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