

France, AOC Bordeaux | 2023

DELMONICO BORDEAUX SUPÉRIEUR



Château Lescalle

"The Steak Wine"

Story

Delmonico is named after New York's famous Delmonico's restaurant, America's first fine dining establishment, founded in 1827. The wine was created to accompany the restaurant's signature dish, Steak Delmonico, a thick, boneless ribeye steak served with traditional accompaniments. The grapes, consisting of Merlot (65%), Cabernet Sauvignon (20%), Cabernet Franc (10%), and Petit Verdot (5%), are grown in the soils of Château Lescalle. Fermentation takes place in stainless steel tanks. To enhance extraction, the wine is pumped over the grape cap three times daily. The wine is then aged for 24 months in French oak barrels, 30% of which are new.

COLOR Ruby red

AROMA The bouquet reveals notes of blackcurrant, blackberry, plum, vanilla, cigar box, and dark chocolate.

TASTE Richly fruity and full-bodied, with elegant tannins, mineral nuances, excellent length, and a well-balanced structure.

TIPS FOR USE This flavourful wine is tailor-made for steak, but it is equally well suited to other meat dishes, including game, slow-cooked meat stews, and roast lamb. In the classic Bordeaux tradition, it also pairs beautifully with mature cheeses.



WINE TYPE

Red wines

GRAPES

Merlot 65%
Cabernet Sauvignon 20%
Cabernet Franc 10%
Petit Verdot 5%

PACKAGE SIZE

6 bottle(s)

BOTTLE CLOSING

Natural cork

BOTTLE SIZE

0,75 l

PRODUCT NUMBER

289006

MANUFACTURER

ALCOHOL CONTENT 13,5%

Norex Responsibility Indicator:



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari



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