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Profile

dry + cherry + leather + roasted chestnuts + hardy tannins

BRAND D.H. Lescombes

WINE NAME Limited Release Petit Verdot

VARIETAL 91% Petit Verdot, 9% Cabernet Sauvignon

VINTAGE 2015

APPELLATION New Mexico

TASTING NOTES Petit Verdot is an ancient grape varietal fond of the long New Mexico growing season and warm, dry climate. Our Petit Verdot is the perfect wine to keep you warm during the winter with its rustic, hardy character. It boasts a nose of bing cherry, leather, and light nutmeg with a robust flavor profile of cherry, warm leather, licorice, and roasted chestnuts with hardy tannins, composing an ever-changing presentation of flavors and aromas. Decanting for aeration allows the expressive aromas and flavors to fully open up.

FOOD PAIRINGS This wine is a wonderful companion to steaks or prime rib and can be paired easily in the same manner as a Cabernet.



Technical Data

ALCOHOL 15.1%

RESIDUAL SUGAR 0%

TA 6.4

PH 3.90

OAK French

TOAST Light, Medium, Medium Plus, Heavy

MATURATION AGE 36 Months

COLOR Deep ruby red

BOUQUET Bing cherry, leather, light nutmeg

TASTE Cherry, leather, licorice, roasted chestnuts

SERVING TEMP 55°- 65°



Limited Release

Hervé Lescombes settled in New Mexico after many years of successful winemaking in Burgundy, France. He carried on his family's legacy by planting a vineyard influenced by European viticulture. From this vineyard, only the highest quality grapes are destined to become D.H. Lescombes wines.

Our Limited Release Series is the pinnacle of Lescombes family winemaking. Our very best varietals are carefully handcrafted in small batches to create excellent wines capable of long-term cellar aging. Each is French oak matured for a minimum of two years.

A WINEMAKING LEGACY

Tasting Chart

