

Alain Dufourg  
History of a vineyard



## BORDEAUX WINE DOLMEN A.O.C. BORDEAUX ROUGE



### Tasting note

DOLMEN is the result of a controlled vinification and a long vatting. This process has made DOLMEN an elegant wine with a beautiful balance that ends on a note silky tannic. Great wine of the Château MARCHAND BELLEVUE, this wine expresses the character of a powerful and generous terroir.



### Grapes varieties

Methods of cutting  
Rootstock

Merlot 100%  
single Guyot  
3309 Couderc et 101-14

### Terroir

Area  
Age of vineyard

chalky-clay soil  
81,54 acre  
15 years



### Vineyard's work

The soil is worked in full respect of the environment and the plant: mechanical weeding practice, grass inter-rows to limit erosion and promote biodiversity. HVE certification



### Vinification

Cold pre-fermentation at 8 °C to promote fruity extraction  
Vatting time 21 to 28 days to obtain a structured wine and corpulent  
Fermentation temperature from 20 to 25°C with a temperature control system  
Wine breeding in french new oak barrel 18 months  
Natural filtration by racking



### Food pairings

Use between 15 and 16°C.  
DOLMEN is a source of conviviality and happiness to discover and share with friends. It is eaten with red or white meats, with game, prepared in sauce, grilled! At the end of the meal, it is perfect with cheese like camembert or cantal.

Keep 5 years



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