

Alain Dufourg
Grapes varieties chosen with love!

BORDEAUX WINE
Chateau
MARCHAND BELLEVUE
A.O.C. BORDEAUX ROUGE



Tasting note

Chateau MARCHAND BELLEVUE continues a tradition of a wine made with passion! While supple, fruity and silky, Chateau MARCHAND BELLEVUE 2017, expresses an optimal maturity with a sustained purple color and its intense nose of blackcurrant fruit. With a long and lingering finish, it is a wine that is elegant, structured and fruity.



Grapes varieties

Methods of cutting
Rootstock

Merlot 50% - Cabernet Sauvignon 50%
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 25 to 30°C with a temperature control system
Wine breeding in small volume cement tank for a duration of 9 months
Natural filtration by racking



Food pairings

Use between 16 and 17°C.
Savor with duck, chicken and vegetables! Its fruity taste is ideal as an aperitif!

Keep 3 years



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