

Alain Dufourg

The authenticity of a winemaker from Entre-deux-Mers

BORDEAUX WINE

Le Petit Verdot

From Château Marchand Bellevue

Without added sulphite

A.O.C. BORDEAUX ROUGE



Tasting note

Petit Verdot has a deep, purple color. This spicy wine has a nose with ripe fruit aromas close to the prune. Its length in mouth important puts forward a beautiful intense structure. It is a robust wine with elegance.



Grapes varieties

Methods of cutting
Rootstock

Petit Verdot 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 20 to 25 days to obtain a structured wine, corpulent and tannic
Fermentation temperature from 25 to 30°C with a temperature control system
Wine breeding in stainless steel tanks 2 months
Natural clarification and tangential filtration when bottling



Food pairings

Optimum consumption temperature for this wine is 15 to 16°C, after being decanted 2/3 hours before tasting
It savored in particular, with slightly matured red meats, cheese matured several months (a good county of 20/40 months) and it is exceptional with chocolate desserts!

Keep 3 years



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