

Alain Dufourg

A great know-how...



BORDEAUX WINE

Rêveries de Marchand (Dreams and Musings)

A.O.C. BORDEAUX ROUGE



Tasting note

Between Chateau Marchand Bellevue, the classic, and DOLMEN, our high-end wine, you will be able to enjoy Rêveries de Marchand 2017, raised 12 months in French oak barrels! Rêveries de Marchand have a garnet robe, sustained and deep. The intense nose reveal a woody balance, a little but not too much. In mouth, a soft attack and a lingering length!



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 20 to 25°C with a temperature control system
Wine breeding in french oak barrel 1/3 new, 1/3 1 wine, 1/3 2 wines, 12 months
Natural filtration by racking



Food pairings

Use between 16 and 17°C
Rêveries de Marchand can be served from aperitizer to dessert ! This vintage will be perfect especially with grilled red meats!

Keep 5 years



Alain Dufourg
Winegrower

11, route de Sauveterre 33760 TARGON - FRANCE

Tél. : +33 6 81 82 04 76 – mail : alaindufourg@orange.fr / www.vignoblesalaindufourg.com