

Alain Dufourg

The authenticity of a winemaker from Entre-deux-Mers

## BORDEAUX WINE

# Le Merlot

From Château Marchand Bellevue

Without added sulphite

A.O.C. BORDEAUX ROUGE



### Tasting note

The Merlot offers a garnet color, sustained and brilliant. Its pretty nose develops fruity notes of raspberry and blackcurrant. On the palate, it is supple and round to reach a silky, balanced and structured finish.



### Grappes varieties

Methods of cutting  
Rootstock

Merlot 100 %  
single Guyot  
3309 Couderc et 101-14

### Terroir

Area  
Age of vineyard

argilo – calcaire profond  
33 ha  
15 years



### Vineyard's work

The soil is worked in full respect of the environnement 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  
Vating 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

Its optimal drinking temperature for this wine is 15 to 16 ° c. Merlot can be enjoyed with traditional and exotic cuisine, with spicy dishes in taste and material.

Keep 5 years



Alain Dufourg  
Winegrower

11, route de Sauveterre 33760 TARGON

Tél. : +33 6 81 82 04 76 – mail : [alaindufourg@orange.fr](mailto:alaindufourg@orange.fr) / [www.vignoblesalaindufourg.com](http://www.vignoblesalaindufourg.com)