



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

Le Petit Verdot is made to accompany the traditional cuisine of our regions. Its optimal drinking temperature is 15 to 16 °C.
It is best tasted with red meats, but also with fish accompanied by fresh vegetables. It is perfect with cheeses ripened for several months and it is always as exceptional with desserts!

Keep 5 years



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