

Des cépages choisis avec amour !

BORDEAUX WINE

Le Cabernet Sauvignon

From Château Marchand Bellevue

Without added sulphite

A.O.C. BORDEAUX ROUGE



Tasting note

2020 is the birth year of our single varietal Cabernet Sauvignon without added sulphite!

It offers a deep garnet color. Finely spicy, its nose inspires floral and fruity notes with aromas of blackberry, blueberry or blackcurrant. It blossoms in the mouth towards a nice round and greedy finish.



Grapes varieties

Methods of cutting
Rootstock

Cabernet Sauvignon 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 certificationE



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

You will amaze your guests by serving this wine with its character. Cabernet Sauvignon can accompany your gratins, your green vegetable stews as well as your grilled meats and fish.

Its optimal drinking temperature for this wine is 15 to 16 ° c.

Keep 5 years



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