

Alain Dufourg

L'authenticité d'un vigneron de l'Entre-deux-Mers

## BORDEAUX WINE

# Le Petit Verdot

From Château Marchand Bellevue

Without added sulphite

A.O.C. BORDEAUX ROUGE



### Tasting note

This Petit Verdot is getting a makeover !

Still without added sulphite during vinification, it also has a deep purple color. It retains spicy notes specific to this variety. We are, on aromas of fresh red fruits, which makes it a fruitier wine than the 2018 cuvée while keeping a good length in the mouth, all on a beautiful silky balance.



### Grapes varieties

Petit Verdot 100%

Methods of cutting

single Guyot

Rootstock

3309 Couderc

### Terroir

chalky-clay soil

Area

7 acre

Age of vineyard

25 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

Le Petit Verdot is made to accompany traditional cuisine from our regions.

It is particularly savored with red meats, but also fish such as slightly pink salmon with fresh vegetables cooked al dente.

It is perfect with cheeses matured for several months and always delicious with a fondant chocolate cake.

Its optimum consumption temperature is 15°C.

Keep 5 years



Alain Dufourg  
Winegrower

11, route de Sauveterre 33760 TARGON - FRANCE

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