

Alain Dufourg  
Des cépages choisis avec amour !

## 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 taste Rêveries de Marchand. After aging for 12 months in oak barrels, Rêveries de Marchand reveals a garnet colour, sustained and deep. Its intense nose brings out a balanced woodiness. All in roundness, this wine has a supple attack on the palate followed by a good 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  
2,47 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, copulent and tannic  
Fermentation temperature from 25 to 30°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 clarification and tangential filtration when bottling



### 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



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