

Chateau Borie De Noailan

A.O.C Bordeaux Rouge



Grape Variety: 88% Merlot, 12% Cabernet Sauvignon

Alcohol content: 13% alc. by vol.

Wine Making: De-stemming: Before the setting out of tank
Fermenting room: Stainless thermo regulated
Temperature of fermentation under 30°C
Maceration period: Long vatting from three to four weeks
Press: tire, low pressure of pressing; wine of quality
This Traditional Bordeaux, assembled after tasting, is rounded, supple and fruity. Profits from a breeding of approximately 18 months including 6 month in barrels of French oak before its setting in bottles.

Tasting comments: Modern vision of Bordeaux, an attractive, and easy drinking red wine with a fruity and firm tannic structure. On the palate it is a generous and harmonious wine, enhanced by aromas of hazelnut and ripe red fruits.

Vintage's distinction: Bronze Medal Bordeaux Contest 2007

Service temperature: Best enjoyed at 61°F to 64° F.

