

CHÂTEAU BORIE DE NOAILLON

A.O.C. Bordeaux Blanc

Famille Doublet

The property aptly named, Vignol is responsible belonged to history since the 18th century Baron de Montesquieu, the great philosopher attached to his vines. This place in the heart of the Entre-Deux-Mers welcomes the Doublet family for three generations. Handcrafted small production offered consistently for years. This producer has consistently received many quality reviews, awards, and accolades for their quality and value in their small production Bordeaux.



Grape Varietals: 33% Sauvignon, 33% Semillon, 33% Muscadet

Wine Making: De-stemming: Before the setting out of tank

Fermenting room: Stainless thermo regulated

Temperature of fermentation under 30°C

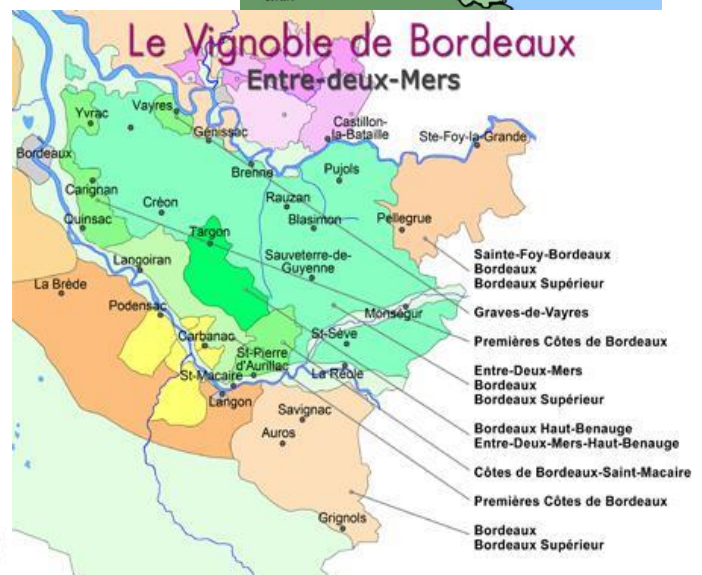
Maceration period: Long-vatting from three to four weeks

Press: Limited low pressure for pressing; wine of quality.

Tasting comments: The Bouquet is expressively intense. A full fresh, fruity dry white wine from the area of Entre-Deux-Mer. Medium to full bodied, its rich flavors of fruit lingering on giving a nice long finish. This white Bordeaux has an exceptional quality to value ratio.

Service temperature: Best at 54°F

Website: <http://d.doublet.free.fr/>



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www.BaccoFineWine.com