

# CHÂTEAU BORIE DE NOAILLON

## A.O.C. Bordeaux Rouge 2018



### 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.

**Varietals:** 88% Merlot, 12% Cabernet Sauvignon

### Wine Making Procedures

**De-stemming:** Before setting out of the tank.

**Fermenting room:** Stainless thermo regulating the temperature of fermentation is under 30°F

**Maceration period:** There is a long vatting process from three to four weeks.

**Pressing:** Numatic, low pressure of pressing; wine of quality this Traditional Bordeaux, assembled after tasting, is rounded, supple, and fruity. This Bordeaux profits from aging of approximately 18 months including 6 months in barrels of French oak before it is ready for bottling then aging 6 months before it is to be released.

**Tasting comments:** A extraordinary vision of Bordeaux. On the palate, it is a generous and harmonious wine, enhanced by the aromas of hazelnut and ripe red fruits. An attractive, and pleasant red wine with character. Essentially offering a well-balanced extraction of red fruit with a firm tannin structure.

**Vintages of distinction:** Bronze Medal Bordeaux Contest, this producer has many other numerous awards, and reviews continuously. **They are members of The Concours des Vignerons Indépendants- It has the particularity of being reserved for small production- independent winegrowers, and owner-growers from all over France.**

**Serving Temperature:** Best enjoyed at 61°F to 64° F Which is considered a perfect cellar temperature.



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