

CHATEAU GRAND JEAN ENTRE DEUX MERS 2011

The DULON family has been winemaker from father to son for more than 250 years in the Entre Deux Mers area. Owner of 3 Chateaux which represent 130 hectares of vines

Grape varieties

70 % Sauvignon Blanc
30 % Sémillon

Terroir

Clay limestone soil

Vinification

Samples of the grape are taken and tasted in order to harvest them at optimum ripeness. Pressing with selection of must, cold stabilization, racking of the must to extract the finest aromas, fermentation at a lower temperature (18-20°), maturing on the lees during 3 months to obtain aromas and rounded taste, fining, filtering, blending and bottling.

With a clear and bright colour, this wine has an explosive and fruity nose, a typical character of the Sauvignon grape variety. Notes of exotic fruits (mango) and aromas of white flowers bring freshness and roundness.

This wine is excellent with salads, white meats, grilled fish, seafood and oysters.



SC DULON

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