

## CHATEAU GRAND JEAN BORDEAUX MOELLEUX 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

90 % Semillon  
10 % Sauvignon

### Terroir

Clay limestone soils

### Vinification

Samples of grapes are taken and tasted in order to harvest them at optimum ripeness, and extract the best of each terroir's characteristics. Pressing with selection of must, cold maceration (6-8 °c) during 3 to 6 days. In order to stop fermentation with the desired sugar rate, we proceed to a calculated sulphiting.

This wine is a light yellow gold in the glass and has a wonderfully different bouquet of aromas, which include honey, apricots, and some tropical fruits like ananas. In the mouth it is sweet yet balanced nicely with some acidity, and shows primary flavors of pineapple, quince, and fresh rainwater that fade into a nice finish.

This wine would be appreciated to consume during an aperitif, with chicken meals or cheeses (ewe).



SC DULON

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