

CHATEAU GRAND JEAN BORDEAUX RED 2010

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

SILVER MEDAL AT MACON WINE
COMPETITION

Grape varieties

60 % Merlot
35 % Cabernet Sauvignon
5 % Cabernet Franc

Terroir

Clay limestone soils

Vinification

Samples of the grapes are taken and tasted in order to harvest it at its optimal ripeness. In order to keep the specificity of each grape variety and their terroirs, the vatting is done separated. Then, there's a first cold maceration in order to extract fruit's aromas. Afterwards, there's a first long traditional vatting time in thermo regulated tanks, this fermentation and maceration last between 18 and 25 days with a temperature of 28 °C. The final maceration lasts 4 days with an average temperature of 33 °C in order to give a good body and make a well structured wine. The last step is the malolactic fermentation to soften wines.

Beautiful red robe. Very fruity nose of red fruits (blackcurrent, strawberry). The mouth is fruity too, round and well balanced.

This wine would be appreciated at the right temperature (between 16 and 18°C) with red meats, game meats, wine sauces and cheeses.



SC DULON

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