

CHATEAU JULIAN BORDEAUX SUPERIEUR RED 2009

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

GOLD MEDAL AT LOS ANGELES
WINE COMPETITION

Grape varieties

50 % Cabernet Sauvignon
45 % Merlot
5 % Cabernet Franc

Terroir

Clay limestone soils

Vinification

Samples of the grapes are taken and tasted in order to harvest them at their optimal ripeness. In order to keep the uniqueness of each grape variety and its soil (terroir) the vatting is done separately. Then, there's a first cold maceration in order to extract the fruits 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 the wine. After all this process, the wine is aged in French and American oak barrels during eight months

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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