



## Bordeaux Supérieur

Château Julian is located in the commune of Targon. The clay-limestone terroir enables the estate to produce quality wines with excellent ageing potential.



**Cépages** : 50% Cabernet Sauvignon – 45% Merlot – 5% Malbec



**Terroir** : Clay-Limestone



**Vinification** : Samples of 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 long traditional vatting time in thermo regulated tanks. This fermentation and maceration last between 18 and 25 days. The final maceration lasts 4 days, 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.



### Dégustation



Deep red color.



Complex nose of red fruits like blackcurrant or strawberry.



Fruity mouth with notes of Vanilla, round and well balanced. It will be appreciated now and will keep for ten years.



### Service :

This wine would be appreciated at the right temperature (between 16 and 18°C) with cooked red meats, games and mushrooms.

