



CHATEAU GRAND JEAN

Bordeaux supérieur

GJ is a complex and pleasant wine, with a lovely garnet colour. The nose is intense. It has a splendid aromatic of toast and coffee, with minty notes. It is silky on the palate, with long-tasting aromas, proof of a good keeping potential.



Cépages : 50% Cabernet sauvignon – 50% Merlot



Soil : Clay-Limestone



Vinification : Selection of the best Merlot plot and the best Cabernet Sauvignon plot ; 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 terroirs ; the vatting is done separately ; At least 1 month long post-fermentation maceration (30°C) and microoxygenation to strengthen the tannin – anthocyanine link ans to soften the wine ; aging in new french oak barrels (500L) between 12 and 16 month ; blending ; bottling.



Tasting



Deep garnet red colour.



The nose is complex and intense, with toast and coffee aromas, and some minty notes.



Beautiful and silky attack on the palate, well structured, with long-tasting aromas.



Service :

Serving between 16 and 18 °C. Good cellaring potential. In carafes before serving.

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