



Grand Vin De Château Dubraud

Blaye - Red 2014

Region :	Bordeaux
Appellation :	Blaye
Color :	Red
Vintage :	2014
Grapes :	Cabernet Sauvignon (15%) / Merlot (75%) / Malbec (10%)
Alcoholic degree :	13.5 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.

Traditional hand picking.

Total destemming, Whole grapes, Temperature-controlled fermentation in stainless steel vats, Malolactic fermentation, Traditional vinification.

Ageing in oak barrel used for one previous vintage, Blending, Light filtering, Traditional corks.



TASTING

APPEARANCE : Garnet red colour, deep, cherry-red highlights.

NOSE : Elegant, generous.

PALATE : Deep, concentrated, full-bodied, intense black fruit hints, generous spice hints, toast hints, fresh tannin, long tannin, ripe tannin, round, structured body, strong intensity, long length.



SERVING

SERVING TEMPERATURE : Between 17° and 19°

AGING : Ageing from 2014 to 2029



FOOD MATCHES : Red meats, Game, Breast of duck, Navarin of lamb, Cheeses



REWARDS & RATINGS

Guide Gilbert et Gaillard 2017 : Gold medal

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