



# Surprise De Château Dubraud

Bordeaux supérieur - White 2011

<b>Region :</b>	Bordeaux
<b>Appellation :</b>	Bordeaux supérieur
<b>Designation :</b>	supérieur
<b>Color :</b>	White
<b>Vintage :</b>	2011
<b>Grapes :</b>	Muscadelle (45%) / Sauvignon (10%) / Sémillon (45%)
<b>Alcoholic degree :</b>	13 %
<b>Bottle size :</b>	50 cl



## WINEMAKING

Sustainable viticulture.

Traditional hand picking of botrytised grapes.

Total destemming, Fermentation in wooden barrels, Regular bâtonnage (stirring up the lees).

Ageing in oak barrel, Fining, Traditional corks, Ageing on the lees.



## TASTING

**APPEARANCE :** Golden colour, bold, golden highlights.

**NOSE :** Fruity, generous, fruit jam aromas, orange aromas, peach aromas, intense spice aromas, vanilla aromas.

**PALATE :** Gourmande, rich, unctuous, generous citrus hints, subtle fruit jam hints, spice hints, smooth, structured body, strong intensity, good length.



## SERVING

**SERVING TEMPERATURE :** Between 12° and 14°

**AGING :** Ageing from 2011 to 2031



**FOOD MATCHES :** For the aperitif, Blue cheeses, Fruit desserts, Foie gras



## REWARDS & RATINGS

Challenge international du vin 2018 : Médaille d'or

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