



Château Dubraud

Blaye Côtes de Bordeaux - Red 2016

Region :	Bordeaux
Appellation :	Blaye Côtes de Bordeaux
Color :	Red
Vintage :	2016
Grapes :	Cabernet franc (5%) / Cabernet Sauvignon (15%) / Merlot (75%) / Malbec (5%)
Alcoholic degree :	12.5 %
Bottle size :	75 cl



WINEMAKING

Sustainable viticulture.

Total destemming, Temperature-controlled fermentation in stainless steel vats, Macération pré fermentaire à froid, Débourage, Remontage.

Ageing in temperature-controlled stainless steel vats, Blending, Light filtering, Bouchon technique.



TASTING

APPEARANCE : Ruby-red colour, intense.

NOSE : Aromatic, generous, generous blackcurrant aromas, subtle cherries in kirsch aromas, generous blackberry aromas, arômes de brioche, arômes de toasté.

PALATE : Well-balanced, generous, smooth.



SERVING

SERVING TEMPERATURE : Between 18° and 19°

AGING : Ageing from 2018 to 2028



FOOD MATCHES : Grilled entrecote steak, Skirt steak, Grilled white meats, Roast chicken, Aged cheeses



REWARDS & RATINGS

Concours des vins des vigneronns indépendants 2018 : Silver medal

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