

LES MAINS SALES - PETIT VERDOT

AOC Bordeaux Red



THE WINE



100 % Petit Verdot

Surface of production : **3,5 ha**

Production only the good vintages

around : **5 000** bottle / year

Keeping Potential : **10 to 20 years**

Alcoholic Degree : **14 %** Vol.

THE VINEYARD

Total Superficies : **95 ha**

Appellation : Bordeaux Red

Density : **6 600 feet / ha**

Average age of the vines : **20 years**

Soil : **Sandy-clay soil**

Green-harvest to reduce quantity and reach good ripness of the berries.

One sided leaves thinning

Wine growing taking cares oh the

biodiversity, preservation of hedgerows

NOTES DE DEGUSTATION



« Color : shiny, clear, dark ruby with a purple tint.

Nose : red fruit, spicy, slightly closed.

Palate : well-integrated tannin, unctuous attack, round in taste »

- Sommeliers Internattional -



VINIFICATION

- Mechanize harvest
- Cold maceration in cold chamber during 7 days at 3 degrees
- Alcoholic fermentation at 20 degrees
- Punching of the cap 3 times a day
- Ageing in new barrels during 18 months using 9 different coopers
- Bottling with our own bottling line



FOOD PAIRING

This wine can be aerated one hour before tasting. It can match perfectly with a good red meat and a cheese platter.



Decanter :
**1 hour before
enjoying it**



Ideal Temperature :
14-16 degrees

CONTACT

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