

*Towards intense
Flavours*



CHÂTEAU
GRAND JEAN

ABUSE OF ALCOHOL CAN BE DAMAGING TO YOUR HEALTH, PLEASE CONSUME IN MODERATION.



ENTRE DEUX MERS ROUGE

THIS FIRST VINTAGE OF THE NEW APPELLATION IS A REAL SUCCESS WHICH LETS THE TERROIR OF OUR VINEYARD EXPRESS ITSELF IN FRESHNESS AND DELICACY. THE INTENSITY AND PERFECT BALANCE OFFER A FRESH, ROUND, SUAVE WINE, WITH A BEAUTIFUL COMPLEXITY. CRUNCHY, DELICIOUS AND GOURMET WITH A LONG, SLIGHTLY SALINE AND JUICY FINISH, THIS WINE IS MARKED BY A MODERN STYLE, QUITE STRAIGHT AND RACY. A GREAT VINTAGE WITH GOOD AGING POTENTIAL.



Cépages : 50% Cabernet sauvignon ;
50% Petit Verdot



Soil : Clay-Limestone



Vinification : Harvesting the grapes at the optimum of their aromatic maturity to rediscover the typicity of each of our terroirs; pre-fermentary cold maceration to express the primary aromas of the grape (red fruit aroma and floral notes). After the alcoholic and malolactic fermentation, the wine is matured under staves for 12 to 18 months, which gave us a wine more intense in aromas, a beautiful flavour complexity, length with a slightly woody taste full of finesse and elegance.



Beautiful dark and intense red colour with violet highlights.



The nose is fine and fruity with aromas of blueberry, blackcurrant, cinnamon, slightly menthol.



The palate is structured and balanced, a lovely fresh and delicious attack with floral notes of hibiscus and lively tannins. The finish is long and enjoyable.



Served between 16 and 18 °C, it goes perfectly with all types of dishes: Poultry, Red meat, White meat, traditional French cuisine dishes. It is also appreciated with spicy exotic dishes.



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