



GRAND JEA

BORDEAUX BLANC

SERVING WITH SUMMER'S MEALS



Cépages: 60% Sémillon; 40% Sauvignon blanc



Beautiful clear colour.



The nose is very aromatic, floral with notes of pear.



The mouth is ample and round. The finish is long and intense.





ENTRE-DEUX-MERS

EXCELLENT FOR APERITIES

Cépages: 45% Sauvignon blanc; 30% Sémillon: 25% Sauvignon gris



Clear and Bright colour.



Explosive and fruity nose, a tipical character of the Sauvignon grape



Lively and tense mounth.



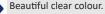
BORDEAUX ROSÉ

FRESH AND VIVID WINE



Cépages: 95% Cabernet sauvignon; 5% Merlot







Withe-fleshed fruits and citruses aromas on the nose.



The attack on the palate is lively and fresh





BORDEAUX ROUGE

FRUITY WINE FOR YOURS BARBECUES

Cépages: 60% Merlot; 35% Cabernet sauvignon: 5% Cabernet franc



Beautiful red robe. (6)



Strong red fruits nose.



The mounth is supple fruity, round and discreet tannins.



BORDEAUX SUPÉRIEUR

IT WILL BE APPRECIATED NOW OR WILL KEEP



Cépages: 50% Cabernet sauvignon; 45% Merlot; 5% Malbec



Soil: Clay-Limestone



Vinification: Samples of grapes are taken. First cold maceration in order to extract the fruits aromas. To finish, the wine is aged in Franch and American oak barrels during eight months.



FOR TEN YEARS

Deep ruby red colour.



Fine nose, fruity with spiced aromas.



The mounth is structured and balanced, with a nice attack. The finish is long.



Serving between 16 and 18 °C. It will be appreciated with cooked red neats, game or mushrooms.





