



CHATEAU
DU VALLIER

Cadillac Côtes de Bordeaux

The nose of this dark red Cadillac Côtes de Bordeaux reveals notes of black fruits and vanilla. On the palate its finish is full-bodied, smooth and spicy. The aftertaste is long and intense. Ideal with red meat and game like venison or boar.



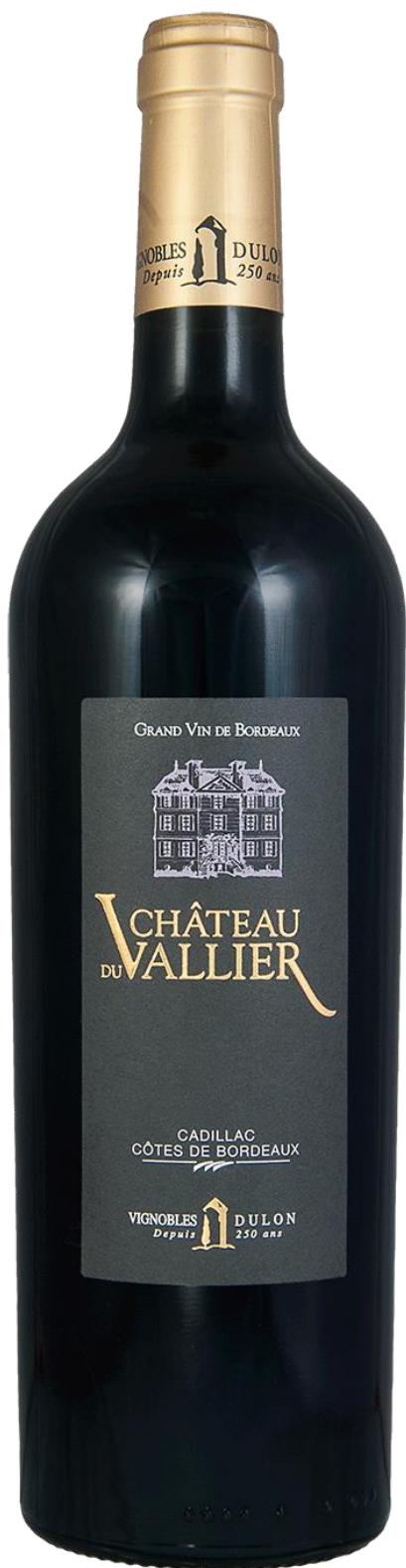
Cépages : 60% Merlot – 30% Cabernet sauvignon – 10% Malbec



Soil : Clay-Limestone



Vinification : Samples of the grapes are taken and tasted in order to harvest them at their optimal ripeness. In order to keep the uniqueness of each grape variety and its soil (terroir) the vatting is done separately. Then, there's a first cold maceration in order to extract the fruits aromas. Afterwards, we do a first long traditional vatting time in thermo regulated tanks, this fermentation between 18 and 25 days. The final maceration lasts 4 days, in order to give a good body and make a well structured wine. The last step is the malolactic fermentation to soften the wine. After all this process, the wine is aged in French and American oak barrels during one year.



Tasting



A lovely ruby colour with dark reflections.



Spicy, rich and woody nose.



Generous and structured in the mouth with a successful balance. The finish is long and powerful.



Service :

Serving at room temperature, this wine is excellent with red meat in sauce and game. It can be tasted now or can wait fifteen years.

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