



Chai de Bordes Bordeaux

A selection crafted from the finest vats of the Merlot and Cabernet grapes, painstakingly aged for 12 to 15 months in stainless steel vats.

The wine

Location: in the commune of Saint-Vincent-de-Paul, 17 km north of Bordeaux, near the Dordogne.
Soil: clay and clay and limestone
Grape varieties: 80% Merlot, 20% Cabernet
Ageing: 12 to 15 months in stainless steel vats
Cellaring potential: 2 to 5 years

Tasting

A dancing, ruby red colour.
A subtle nose with hints of whortleberry, prunes and dried fruit.
Full-bodied and well textured on the palate,
revealing the smooth character of the very ripe Merlot grapes.

Serving

Chai de Bordes is a friendly wine to be enjoyed with roast poultry, grilled veal or soft cheeses such as Emmental.

