

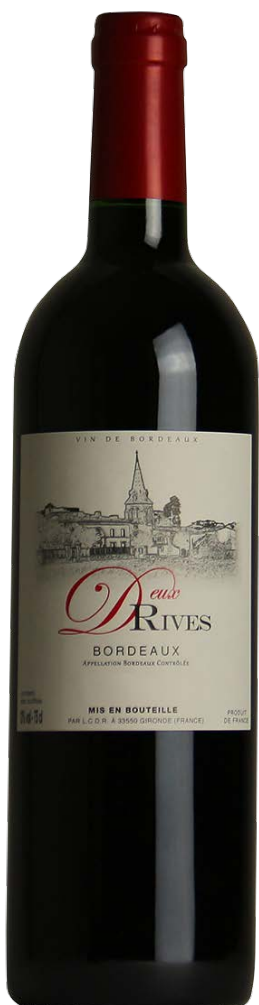


DEUX RIVES

BORDEAUX ROUGE



*Since 1997, the Vignobles Gonfrier have developed their grape-buying activity, purchasing grapes from some forty partner winegrowers, in accordance with our production specifications and overseen by our technical staff.
The resulting wines are vinified and aged by our own œnologists at our Chais de Rions site.*



A.O.C.: Bordeaux rouge

District:

Vineyard surface area: 150 hectares

Terroir: Clayey-limestone slopes and gravelly plateau of the Entre-deux-Mers region

Grape varieties: 70% Merlot
20% Cabernet Sauvignon
10% Cabernet Franc

Average vine age: 20 years

Viticulture: The grapes are grown on partner properties, where we participate in caring for the vines and overseeing the vineyards' health all year long.

Vinification: The plots are harvested according to our instructions, following grape tastings and ripeness tests. The harvested grapes are destemmed, crushed and vatted. We carry out a cold pre-fermentation maceration during a few days, to favour the extraction of colour and fruitiness. The fermentations are then carried out over several weeks at controlled temperatures.

Ageing: During 6 months in American oak barrels and 6 months in tanks.

Tasting notes:

A lovely garnet red in colour. The nose evokes red berries and black fruit, with subtle toasted notes. The attack is supple, with a round mouthfeel and mellow tannins.
This modern Bordeaux can accompany a great variety of dishes thanks to its fruitiness and suppleness.



LES CHAIS DE RIONS