



DUC DE VIGNY

BORDEAUX RED

« ELEVÉ EN FÛTS DE CHÊNE »



Since 1997, the Vignobles Gonfrier have developed their grape-buying activity, purchasing grapes from some forty partner vinegrowers, in accordance with our production specifications and overseen by our technical staff. The resulting wines are vinified and aged by our own oenologists at our Chais de Rions site. The "Duke" had authority over the County. The history of our territories is made up of epics of these local Lords, who contributed to the development of Bordeaux wines. This vintage pays tribute to them.



A.O.C.: Bordeaux red

District:

Vineyard surface area: 150 hectares

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

Grape varieties: 70% Merlot
30% Cabernet Sauvignon

Average vine age: 25 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.

2018 Vintage: Silver Medal, Concours Général Agricole de Paris 2020

2020 Vintage: Silver Medal, Concours Général Agricole de Paris 2022



LES CHAIS DE RIONS