

CHÂTEAU GRAND ABORD

“Graves” – Bordeaux, France



TECHNICAL NOTES

Sub-region: Bordeaux

Alcohol: 12.5% by vol.

Varietal: Merlot 80%, Cabernet sauvignon 20%

WINEMAKING

Green harvests are used to limit yields around 50 hectoliters per hectare.

Mechanized with sorting of the harvest in the vat room. Vinification is Pre-fermentation maceration at low temperature for 2 days. Duration of fermentation in stainless steel and cement tanks for 10 days. Post-fermentation maceration for 10 to 20 days depending on the vintage.

The Aging Oak barrels renewed by thirds each year. Duration of breeding 12 months.

TASTING NOTES

Subtle nose, powerful and silky tannins at the same time.

SUGGESTED FOOD PAIRINGS

Very pleasant, accompanies roasts and poultry, delicious with your cheeses.

Château
GRAND ABORD
VIGNOBLES DUGOUA


Global Wines

Wine importer & distributor

14065 NW 8th ST, Bay 11

Sunrise, FL 33325

T.954.921.8024 / F.954.921.8028

www.globalwinesllc.com