

Château les Bertrands, Blaye Côtes de Bordeaux NV

TASTING NOTES

Bright yellow. Noze of citrus (grapefruit), litchee nut. Fruit in the mouth. Full bodied with a long finish.

FOOD PAIRING

Ideal before a meal or with seafood or fish

VINEYARD & PRODUCTION INFO

Soil composition:	Clay and Sandy-Loam
Training method:	Double-Guyot
Elevation:	210 feet
Exposure:	Southwestern
Year vineyard planted:	2000
Harvest time:	mid-september

WINEMAKING & AGING

Fermentation container:	Stainless steel tanks
Fermentation temperature:	38 °F
Malolactic fermentation:	no
Type of aging container:	Cement vats
Age of aging container:	5 months

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.5
Residual sugar:	0.5 g/L
Acidity:	4.4 g/L

NO
IMAGE
AVAILABLE

PRODUCER PROFILE

Estate owned by: the Dubois Family
Total acreage under vine: 220
Winery production: 650,000 Bottles
Region: Bordeaux
Country: France

