



# DUC DE VALENTIN

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*Since 1929*

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<i>Appellation</i>	<i>Vin de France</i>
<i>Vineyard</i>	<i>Bordeaux Entre-Deux-Mers</i>
<i>Composition</i>	<i>80% Merlot, 20% Cabernet Sauvignon</i>
<i>Alcohol</i>	<i>13%</i>
<i>Cooperage</i>	<i>stainless tank / Oak Barrel</i>
<i>Vine age</i>	<i>25 years old</i>
<i>Type</i>	<i>Red</i>
<i>Aging potential</i>	<i>2 years / immediate consumption</i>

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## *Vinification*

*The grapes are harvested at optimum ripeness before a traditional vinification method in stainless tank. Extractions help to clarify the wine during the fermentation period before the bottling which takes place in the spring.*

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## *Winemaker's note*

*This wine is both flexible and rich in red fruit, the palate is elegant and fresh, the tannins are round and melted, it has a surprising personality for a wine in this price range.*

*To Consume preferably on a meal, but can be also drunk as an aperitif with tapas, or even on spicy food.*



*Concerned about environmental issues and sustainable development norms, Château Caillau Rousset is a member of the first Association for Environmental Management System ISO 14001 Bordeaux.*