



Vignobles de Bordeaux

BRUNOLAFON
wine selection



Château de Cappelles, Cédric, AOP Bordeaux, Red AOP Bordeaux, Bordeaux, France

Tradition and passion have been perpetuated in the Boulin family for over 100 years. Since 1880, five generations have also succeeded on the estate, in Saint-André-du-Bois. Part of the vineyard was once part of Château Malromé, where Henri de Toulouse-Lautrec, the famous 19th century painter lived.

PRESENTATION

The soils of the domaine are mostly clay and limestone, and sometimes mixed with gravel. The steep hillsides combined with the south-southwestern exposure help the grapes reach a beautiful maturity. The vines are almost 60 years old, an important feature as we know that the secret of a good wine comes from the grape's quality...

WINEMAKING

Vinification in thermo-regulated stainless-steel tanks for about 2 month, until the end of malolactic fermentation. Once the fermentation is complete, a cuvaizon of 3 to 4 weeks is. The free-run juice is then withdrawn from the tank to extract the marc in order to press it to obtain the press wine. The wine is then slightly oaked and aged in stainless steel tanks where it stays 14 to 18 months before being bottled.

VARIETALS

Merlot 85%, Cabernet franc 10%, Petit verdot 5%

14 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

17°C / 63°F

AGEING POTENTIAL

5 years

TASTING

Aromas of black cherries and chocolate. Fruity on the palate with a great concentration. A modern and pleasant Bordeaux.

FOOD PAIRINGS

This wine goes very well with grilled meats, poultry, cold meats, soft cheeses or red fruit desserts. Cheese: Camembert, Brie, Savarin Brillat or Goat Brick.

