



# Vignobles de Bordeaux

BRUNOLAFON  
wine selection



## Château Tour du Moulin, Les Terres Rouges, AOP Fronsac, Red

AOP Fronsac, Bordeaux, France

Vincent Dupuch began his wine career as a consultant and has networked with the likes of JC Berrouet at château Petrus. In this way, he has amassed the secrets of the masters of the right bank and applies them to his own vineyard. His passion and perseverance shine through. Pure elegance.

### PRESENTATION

Situated on a plateau and the steep hills which dominate the « Isle » valley in Fronsac. Today the vineyard stands at 7 hectares and benefits from a wonderful diversity of terroir. The plateau is of clay and chalk (similar to the Pomerol mix) and the steep hillside vines stand in red clay which adds elegance to the finesse and fruit.

### WINEMAKING

Traditional vinification in thermoregulated stainless-steel. Ageinf for 23 months in total in both concrete tanks and oak barrels.

VARIETAL  
Merlot 100%

14,5 % VOL.  
GM: No.  
Contains sulphites.

SERVING  
17°C / 63°F

AGEING POTENTIAL  
5 to 10 years

### TASTING

A precise bouquet of dark fruits. Medium to full bodied on the palate thanks to a warm later growing season. The tannins are in perfect balance with the opulent fruit. A velvety texture which is long and satisfying on the finish.

### FOOD PAIRINGS

This wine goes very well with red meats, duck, poultry or pork. Cheeses: Morbier, Bleu d'auvergne, Fourme de Montbrisson, Fourme d'ambert, Edamer, Comté.

