



## Château la Fleur Dallon, Arnaud, AOP Blaye Côtes de Bordeaux, Rouge, 2016

AOC Côtes de Bordeaux Blaye, Bordeaux, France

Jean Michel Dallon strives to make the very best of his Blaye terroir. He himself follows the progress of the vines in order to make sure that he harvests at the optimum ripeness. He is a meticulous man who excels himself in the quality of his production. A cold pre-fermentation allows the expression of the fruit. A fresh and refined expression of the Merlot.

### PRESENTATION

The property is situated at the heart of the Blaye Côtes de Bordeaux appellation, at the top of the Gironde estuary. A 15 hectare property that stands on the clay chalk soils that allow the Merlot to express itself beautifully.

### WINEMAKING

Traditional vinification in thermoregulated stainless-steel tanks. Aging in oak barrel for 12 months.

### VARIETALS

Merlot 85%, Cabernet sauvignon 15%

### 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 to 10 years

### TASTING

A wine that is well balanced and elegant on the palate. The fruit dimension shines through with notes of strawberries and cream. Black cherry aromas and some chocolate for an ample and round mouth-feel as well as a long finish. The soft and supple tannins make you salivate and want to come back for another glass! Long and satisfying on the finish, a rich and pleasant wine.

### FOOD PAIRINGS

This wine goes very well with red meats, duck, poultry or pork. Cheese: Morbier, Nata Cantabria, Edamer, Bleu d'Auvergne. Cold cuts: chorizo or pata negra ham.

### Nos Vins du Sud

467 Avenue de la Gare, 34480 Magalas  
Tel. +33 467 360 171 - contact@nosvinsdusud.com  
www.nosvinsdusud.com

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