



BORDEAUX, JAMES DESCHARTRONS, AOC

Bordeaux, Rouge

AOC Bordeaux, Bordeaux, France

PRESENTATION

James Deschartrons embodies the timeless elegance of great Bordeaux wines. Its name pays tribute to the historic Chartrons district, the birthplace of Bordeaux's wine trade. The blend, dominated by Merlot, reveals roundness and fruitiness, balanced by the finesse of Cabernet Franc and the freshness of Cabernet Sauvignon. An elegant and modern wine, true to Bordeaux's identity.

TERROIR

Located near Lussac, just a few kilometers from Saint-Émilion, the parcels benefit from clay-limestone soils. Planted on well-exposed slopes, the vines enjoy an ideal balance of sun and ventilation, ensuring a slow and even ripening of the grapes.

IN THE VINEYARD

With vines averaging 20 years old and trained using the double Guyot pruning method, the vineyard is managed sustainably. Careful practices, such as planting hedgerows, promote a healthy ecosystem beneficial to both the vines and the surrounding biodiversity.

WINEMAKING

Wine making process in temperature-controlled stainless steel tanks ensures freshness and finesse. After 7 days of alcoholic fermentation, the maceration lasts for 15 to 21 days to extract aromas and tannins, followed by malolactic fermentation to add roundness.

AGEING

The aging takes place in concrete tanks, respecting the fruit and the vintage's identity. Regular tastings allow precise monitoring of the wine's development, and rackings are performed as needed to optimize the wine's structure and harmony.



13 % VOL.

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

TASTING

James Deschartrons reveals a bright ruby color. The nose is expressive, dominated by fresh red fruit notes (cherry, raspberry), highlighted by a hint of sweet spices. On the palate, the attack is smooth, tannins are mellow, and the body remains silky, supported by a lovely freshness. A balanced and enjoyable Bordeaux red wine.

Serve at : 16-18°C.

FOOD PAIRINGS

James Deschartrons pairs beautifully with simple, generous, and refined cuisine. It complements roasted or grilled white meats as well as slow-cooked beef dishes. It also goes well with vegetarian dishes, soft cheeses (brie, camembert, young tomme), and fruity or cocoa-based desserts.

