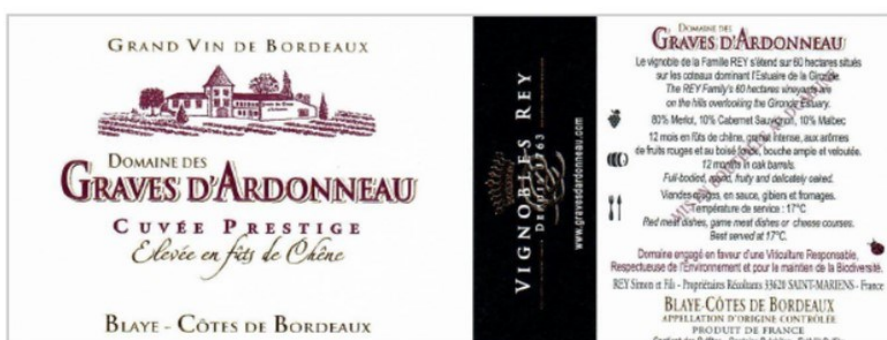


DOMAINE GRAVES des D'ARDONNEAU

FICHE TECHNIQUE

BLAYE - CÔTES DE BORDEAUX AOC ROUGE « CUVÉE PRESTIGE »



- **Appellation** : Blaye-Côtes de Bordeaux

- **Encépagement** : merlot 75 %, cabernet sauvignon 25 %

- **Vinification** : traditionnelle, en cuves inox. TRADITIONAL IN STAINLESS STEEL TANKS

- **Élevage**: 18 mois en fûts de chêne neufs pour 30 % du vin, et 12 mois dans des barriques d'un et deux vins pour le solde..18 MONTHS IN NEW OAK BARRELS FOR 30% OF THE WINE, AND THE REMAINING WINE IN ONE AND TWO WINE BARRELS FOR 12 MONTHS.

Ce vin est à la fois rond, charpenté au bouquet boisé puis légèrement fruité avec quelques notes épicées. THIS WINE IS ROUND AND SUPPLE, FULL BODIED, WITH GOOD FRUIT, SOME OAK TONES WITH SPICY NOTES.

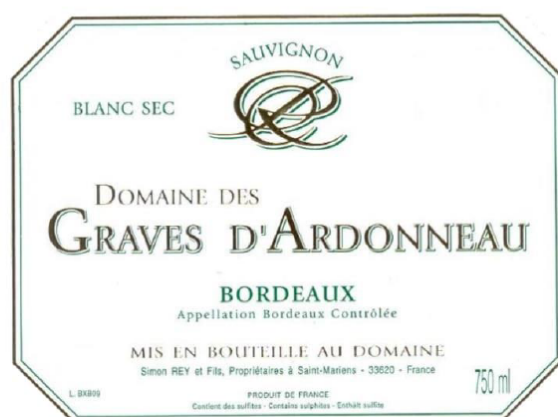
Il accompagnera volontiers viandes rouges, viandes en sauce, gibiers et fromages (Livarot, fromages fermentés).



REY Simon et Fils, Ardonneau, 33620 Saint Mariens



DOMAINE GRAVES D'ARDONNEAU AOC BORDEAUX BLANC



The origins of our Domaine dates back to 1763. We are a Domaine of 60 hectares. It is a three generation domaine: grandmother, parents and children all work together.

2019 Blanc Tradition: 90% Sauvignon Blanc, 5% Colombard, 5% Muscadelle, blend considered the old fashion style of Bordeaux whites. The wine is temperature controlled stainless steel vats fermented and then aged 10% in new oak barrels or five months. Pale gold in color, aromas of ripe citrus and exotic fruit, cassis leaves, boxwood. Medium body on the palate, with same aromas, and a distinctive mineral (seaweed, sea salty) touch in the finish. It is a very attractive and refreshing wine with a broader and deeper flavor profile that stands apart from the ubiquitous 100% Sauvignon Blanc yeast inoculated wines from the same region.