



PRODUCTA VIGNOBLES

talents durables

CHÂTEAU JANDILLE

AOC Bordeaux - Red



LOCATION

Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. The tide, which flows up both of the region's rivers, brings very specific characteristics to the wines. With its huge size, Bordeaux reds offer an infinite palette of flavours and combine their qualities in myriad different ways.

PRESENTATION

The Chaume family has owned Château Jandille for more than 60 years, and today the property is magnificently managed by Myriam Chaume, Alain Chaume's daughter. Alain's wish was to maintain the mix of Cabernet and Merlot grape varieties, so as to preserve the typical character of this Bordeaux château. The vines are planted over 15 hectares on the Ruch plateau and have an average age of around 20 years.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Thermovinification of part of the harvest to obtain a must rich in colour and fruity aromas. Alcoholic fermentation (controlled temperature, selected yeasts) and maceration of the skins for around 3 weeks to obtain a rounded wine with good structure. Part of the blend is aged in oak to add complexity to the wine's aromas.



VARIETALS

Merlot 65%, Cabernet sauvignon 25%, Cabernet franc 10%



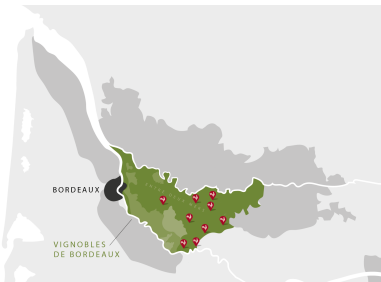
FOOD PAIRINGS

Serve at between 16 and 18°C with meat and cheeses.



TASTING

Intense, dark red colour. Ripe, fresh fruit on the nose, expressive oak with vanilla and toasty notes. Full, round, powerful and aromatic on the palate. An authentic Bordeaux.



Producta Vignobles - 13, avenue de la Résistance, 33310 Lormont
Tel. +33 5 57 81 18 18 - contact@producta.com - producta.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.