



French Bouledogue Merlot Cabernet Franc



Appellation:	IGP Cité de Carcassonne
Blend:	30 % Merlot / 70 % Cabernet Franc
ABV:	13,5 %
Soil:	The grapes come from our alluvial soil vines at the doors of Carcassonne. The vineyard is 25 years old on average. The cool climate and humidity give our place a perfect condition for Atlantic varieties such as merlot and cab-franc.
Average age of vines:	30 years.
Winemaking:	Traditional maceration during 3 weeks. Each variety ferments separately. Ageing in concrete tanks during 6 months.
Color:	The color is garnet red.
Nose:	Expressive nose of black fruits and sweet spices.
Palate:	Balanced mouth with present tannins and a pleasant suppleness.
Serving temperature:	A temperature of service between 16 and 18 ° and a careful decanting are advised so that the wine can take time to open and offer all its aromatic complexity.
Preservation:	4 years.
Food pairings:	Red meat, chocolate desserts and refined plates of cheese.



French Bouledogue – An unique experience !



At once arrogant, stubborn, festive, elegant and cute, the French Bouledogue offers a wide collection of gourmet wines for a real pleasure !



Wines & Brands
contact@winesandbrands.com
257, allée du Mas Nègre
34970 LATTES
France