Wijnfiche

Château Dutruch Grand Poujeaux - MAGNUM | Moulis France (MOULIS) — 2018

Vinification

The harvest is 60% manual and 40% mechanical. Then there is a maceration at a controlled temperature of 17 to 25 days in stainless steel tanks and in concrete tanks. Fermentation at max. 28 ° C to preserve fruitiness and ensure a soft extrusion of tannins. The wine ages 18 months, 12 of which are in oak, of which 1/3 are new oak barrels.

Taste

This wine has a complex bouquet (ripe fruit, vanilla, cocoa) with a firm structure. On the palate an explosion of ripe fruits and supple tannins, a tempting wine with a lot of suppleness and finesse within Médoc. It is a balanced and classic Bordeaux with hearty tannins, cinnamon and bread crumbs.

Food pairing

Lamb - chops | Steak | Game - deer

General information

Type: Red wine
Grape varieties: Cabernet Sauvignon (50%), Merlot (40%), Petit Verdot (5%)
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 17-18 °C
Taste profile: Complex with firm tannins

