

## **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%), Cabernet Franc (5%), Petit Verdot (5%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 17-18°

