

2022 Château Dubard Bel-Air, Puisseguin Saint-Émilion



Country: France

Region: Bordeaux

Sub-Region: Saint-Émilion

Grapes: Grape Merlot 90 ; Grape Cabernet Franc 10

Tasting Note:

Full-bodied, silky Bordeaux, perfumed with liquorice and coating the tongue with flavours of blackberry and raspberry.

Winemaking:

Sorting of grapes before picking, Alcoholic fermentation and maceration (3 to 4 weeks in total) in temperature controlled stainless vats. 12 to 18 months ageing in French oak barrels (30 % new oak).

Vineyard :

The soils of Puisseguin St Emilion can be distinguished by their higher content of calcary. The 8.34 ha of Bel-Air, remarkably gathered around the estate buildings, marvellously show how such a calcareous-clayish terroir produces deep and full bodied wines.

Food matching:

Rib-eye grilled steaks, roasted meat, cheddar cheese and other mature cheeses.

Code A9896122	Practice Yes
Product STILL	Acidity 3.29 g/L
Style Red, Medium-Bodied and Elegant	Residual Sugar 0.3 g/L
pH Level 3.62	Organic No
ABV 14.50 %	Biodynamic No
Closure Natural Cork	Egg / Milk No
Bottle Size 75cl	



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