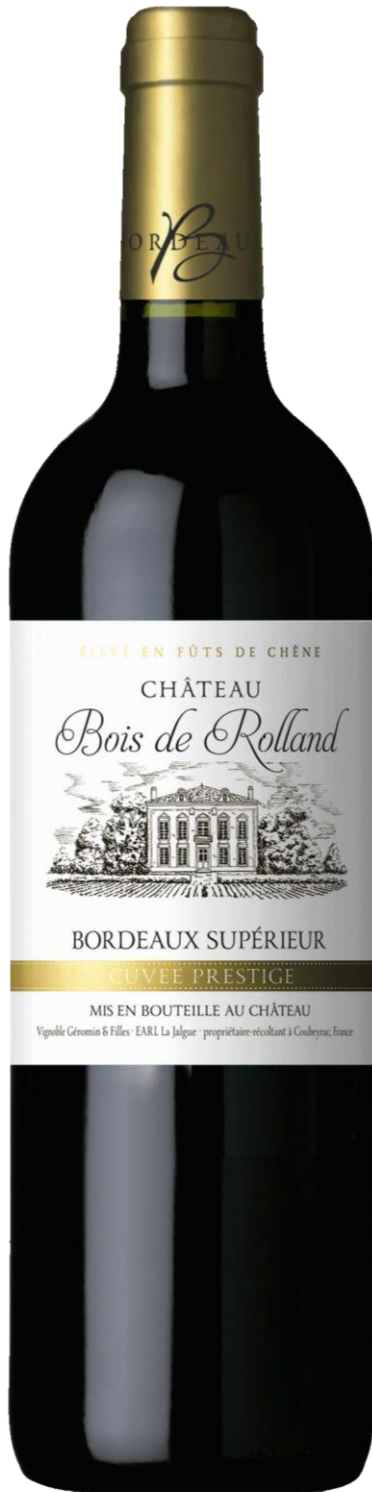


CHÂTEAU
Bois de Rolland
PRESTIGE

BORDEAUX SUPÉRIEUR 2014



ESTATE BOTTLED

Grapes varieties: 50 % Merlot
35 % Cabernet Sauvignon
15 % Cabernet Franc

Type of soil: Chalky Clay Plateau

Age of the wines: 30 years

Wine making & Ageing: traditional fermentation at 25°C.,
Maceration during 3 weeks. Aged in barrel for 12 months.

Serving advices: Temperature between 16 - 18°C.

Pairing: red meat, game, cheeses

Cellar: 8 to 10 years

Tasting notes: Very deep garnet-red robe. On the nose ripened red fruits and spices, closing with hints of oak. Founded on forceful fruits of the forest, the tannins are delicate and enjoyable in spite of their power

Awards:

- ✓ 2014 vintage
- Gold Medal - Concours des Citadelles du Vin