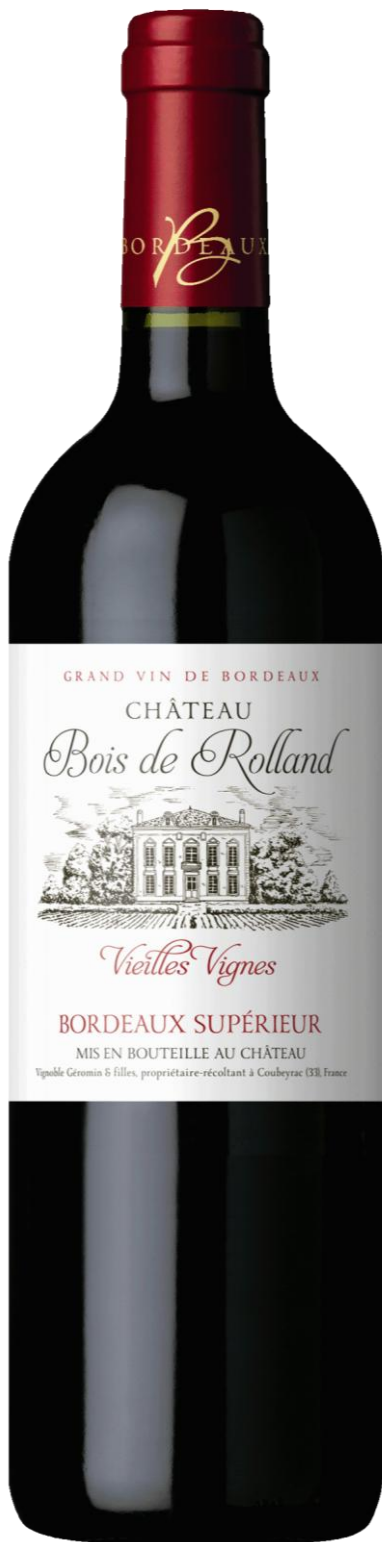


CHÂTEAU  
*Bois de Rolland*  
OLD VINES  
BORDEAUX SUPÉRIEUR



**ESTATE BOTTLED**

**Grapes varieties:** 70 % Merlot  
30 % Cabernet Sauvignon

**Type of soil:** Chalky clay

**Wine making & Ageing:** traditionnal fermentation at 25°C.,  
maceration during 2 weeks at 30°C. Aged in stainless steel tank  
and aged in barrel for 6 months.

**Serving advices:** Temperature between 16 to 18°C.

**Pairing:** charcuterie, red meat, cheeses

**Cellar:** 5 to 6 years

**Tasting notes:** Cherry lightening red robe. Elegant nose, spices,  
cinnamon, vanilla and red fruits. Fine wine, round with a good  
structure. At the end you will find some coffee and red fruits  
notes.

**Awards:**

✓ **2016 vintage**

- Gold medal - Concours International du Vin de Lyon
- Gold medal - Concours de Mâcon
- Silver medal - Challenge International du Vin
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✓ **2015 vintage**

- 90 points Decanter