



## CHATEAU VALADE BORDEAUX SUPERIEUR



**GRAPE VARIETY:** 50% Cabernet Sauvignon 40% Merlot  
10% Cabernet Franc

**LOCATION:** Bordeaux AOC

**SOIL:** Clay, sandy and gravel

**WINEMAKING:** Fermentation takes place in thermoregulated stainless steel tanks for 12 days and malolactic fermentation in barrel.

**AGEING IN BARREL:** 22 months including 12 in French oak barrels

**AGEING POTENTIAL IN BOTTLE:** 20 years

**COLOR:** Intense garnet

**NOSE:** Ripe black fruit, blackcurrant prunes and tobacco.

**MOUTH:** Structured and complex with an excellent balance and long finish

**SERVICE:** Between 16°C & 18°C

**FOOD PARING:** Any red meat, poultry and cheese

**AWARDS:** Gold Medal Paris

**Sarl Belliard Vins Selections**  
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