



**LABEYRIE ET FILS**  
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## **BORDEAUX CLAIRET**

<u>Winery's name :</u>	Château du Coureau
<u>Wine name :</u>	Bordeaux Clairet
<u>Grape variety :</u>	50% Merlot, 50% Cabernet franc
<u>Soil :</u>	Clay and Stone
<u>Surface :</u>	4 hectares (10 acres)
<u>Age of the vineyard :</u>	25 years
<u>Grape picking :</u>	mechanical
<u>Technical data :</u>	<ul style="list-style-type: none"> <li>- Cold pellicular maceration for 48 hours (10°C) (Enzymes + ascorbic acid+ protection against CO<sub>2</sub>)</li> <li>- Constant fermentation temperature at 16°C</li> </ul>
<u>Maturation :</u>	on dregs for 3 to 4 months
<u>Alcohol content :</u>	12 % vol.

## **PACKAGING**

<u>Type of bottle :</u>	"Bordelaise" heavy, satin white
<u>Type of cork :</u>	Synthetic
<u>Type of capsules :</u>	Printed aluminium laminate
<u>Packing :</u>	Boxes of 6 or 12 horizontal, upon request
<u>Back label :</u>	Upon request
<u>Pallet Type :</u>	Upon request

## **TASTING DESCRIPTION**

Product essentially summery, wine very polyvalent can be enjoyed with many various type of course.  
 Serve very chilled.  
 Fruity smell, red berries (wild strawberry, blackcurrant...)