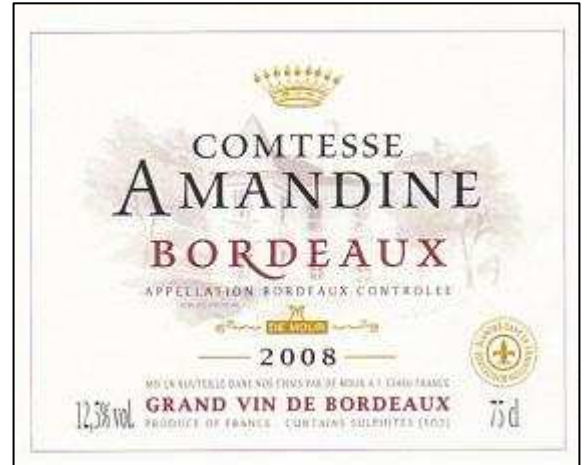




Comtesse Amandine Rouge – Bordeaux AOC



President	Jacques DE SCHEPPER
Technical Director	Jean-Michel GARCION
A.O.C	Red - Bordeaux
Grape Varieties	65 % Merlot 35 % Cabernet-sauvignon
Origin	Selection of the best soils in the appellation
Winemaking	Picked at their full maturity, the grapes are sorted out very carefully before entering into the phase called "maceration" during which several temperature controls are processed. The ageing occurs in our cellars and the wine is bottled at the chateau.
Tasting Notes	The deep red colour sounds like an invitation to discover the complex flavour of spices tastes and of ripped red berries.
Service	Serve from the bottle at 16°C. This wine will be appreciated with crayfish, scallops but also with sauce dishes.
Cellaring	A very pleasant wine ready to drink.