

JULES LEBÈGUE

BORDEAUX RED



Jules Lebègue, a leading Bordeaux wine merchant since 1828, makes its wines from vines planted on the best soils along the banks of the Gironde. Jules Lebègue Bordeaux is a fruity, supple wine, best enjoyed in its youth thanks to its well rounded palate.



Grape varieties

Merlot, Cabernet Sauvignon and Cabernet Franc.

Terroir

Clay-limestone soils. Average age of the vines: 25 years.

Vinification and aging

Mechanical harvest at optimal maturity with careful sorting of the berries. Traditional vinification. Maceration at controlled temperature.

Tasting notes

Jules Lebègue Bordeaux Red offers a beautiful deep red colour with a ruby red hue. A striking bouquet with notes of red fruit such as blackberry and raspberry. Very smooth on the palate, offering freshness and notes of cooked fruit. This wine offers an excellent, supple and enjoyable aromatic structure.

Aging potential

To be enjoyed immediately or within 2 to 3 years.

Serving

Serve between 16°C and 18°C.

Food pairing

An ideal partner for steak with cep mushrooms or a chicken risotto.

Allergènes : contains sulfites