



CHÂTEAU
LA MOTHE DU BARRY

CUVEE FRENCH KISS
BORDEAUX CLAIRET



BRAND: Château La Mothe du Barry

COUNTRY: France

REGION: Moulon

SOIL: Limestone clay slopes

AGE OF VINES: 25 years

VARIETAL: 100% Merlot

COLOR: Rose

ALCOHOL: 13.0%

SIZE: 750ml

WINEMAKING PROCESS: Maceration for 48 hours settling fermentation at 18-19° no sulphite during vinification. Bottling under inerting to preserve the aromas.

AGEING: Aged in cement vast for 3 months until bottling.

FOOD PAIRING: Game meat or lamb. Beef, veal or poultry.

TASTING NOTES: The startlingly intense colour of this clairet is an indication of the freshness and fruitiness of this enchanting wine. The perfect drink for summer enjoyment. Bazzling dress, nose book a bouquet of flowers and red fruit. While freshness, a seductive wine.

490 Rte du Pont Riveau
33420 Moulon, France



Tel: +33 5 57 74 93 98
vignobles.jduffau@orange.fr
www.vignoblesjoelduffau.fr