



**GEORGES
DUBŒUF**

CHÂTEAU DES BACHELARDS

FLEURIE

PROFILE

APPELLATION	A.O.C. FLEURIE
DATE AOC STATUS	Before 1810
SINGLE VARIETAL	Gamay
VINEYARD ALTITUDE	1049 feet
SURFACE AREA	25 acres
SOIL	Granite and Bedrock

BACKGROUND AND CHARACTER

Dr. Lombard is a prominent former surgeon, retired from a Lyonnaise hospital. His great uncle, Mr. Plattet, who owned the estate before him, was Secretary of State for Finance. His signature can be seen on banknotes originating in the 1940's.

Today, the Lombard family carefully tends the 25 acres of land surrounding the chateau. Vines planted in 1910 are the backbone of the estate. These vines are strengthened by new plantings when the old vines need replacing. This estate produces wines that are a fantastic reflection of the traditional Fleurie appellation.

WINE MAKING

TEMPERATURE OF FERMENTATION — 82°F to 86°F
 MALOLACTIC FERMENTATION — 100%
 TANK AGEING — 5% to 10%

TASTING NOTES

Deep red colored wine has aromas of raspberry and strawberry. Firm and fleshy, yet powerful and balanced, this wine blossoms on the palate like a cocktail of fresh fruits and has a long finish. A Fleurie that is ready to drink, but that can also be cellared for a few years.

TECHNICAL DATA

Alcohol
13.0%

Blend
100% Gamay

FOOD PAIRINGS

— **Foods** —
 Red Meat
 Game
 Grilled Meats
 Strong Cheeses

— **Serving Temperature** —
 Serve at 59°F

