



## Bordeaux Wine Region of France

**Climate:** Temperate climate, short winters and a high degree of humidity due its closeness to the Atlantic.

The **Bordeaux** wine region is named after the region's main city, Bordeaux and is divided by the Gironde estuary with the majority of the vineyards located either on its "right" or "left" bank. There are many sub-zones along both banks known for their exceptional quality such as: Margaux, Saint-Julien, **Pauillac**, Saint-Estephe, Médoc, Saint-Emilion, and Pomerol to name a few. The current permissible red grapes allowed are: **Merlot**, **Cabernet Sauvignon**, **Cabernet Franc**, Malbec and Petite Verdot. Common white grapes allowed are Sauvignon Blanc, Semillon and Muscadelle. Note: Carménère, once one of the original red varieties permitted (historically known as Grande Vidure) is rarely used since the grape has difficulty ripening in Bordeaux's climate.

Bordeaux is one of the most important wine regions in the world with its complicated system of classifying reds from the Chateau's in the Médoc by quality from Fifth to First Growth. The great **Classification of 1855** was ordered by Napoleon III and still holds today. Only one white wine was included in this honored classification, Château d'Yquem which produces a famous dessert wine called Sauternes.

**Pauillac** is one of the most important communes on the Left Bank. Home to 3 of the Premier Grand Crus, these wines are full and opulent with noticeable tannins, acid and notes of black currant and cedar.

## Fleur du Grand Port Pauillac AOC BORDEAUX (FRANCE)

Fleur du Grand Port is a Cru Bourgeois. It is a very old château of the Pauillac Appellation between: Château Mouton Rothschild, Château Latour, Château Lynch Bages, Château Pichon Longueville Comtesse de Lalande et Château Pichon Baron de Longueville.

**Grapes:** 70% Merlot, 30% Cabernet Sauvignon

**Viticulture:** Traditional in concrete vats and stainless steel vats. Manual harvesting.

**Alcohol:** 13 % vol.

### Tasting Notes

**Appearance:** Inky plum

**Nose:** Coffee liqueur and figs

**Palate:** Plums, brandied cherries, leather, hints of cocoa nibs and coffee.

**Food Pairings:** Filet Mignon, sirloin with grilled onions, braised lamb, shepherds pie