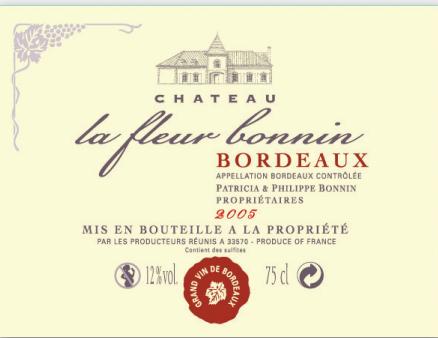


# BORDEAUX 波尔多



Nez de fruits rouge mûrs, robe dense et profonde. Belle bouche nette charnue et pulpeuse. Tannins bien présents, mais finement enrobés. C'est un vin coup de cœur qui scelle les amitiés.

成熟的红果味，色泽浓厚。口感丰富柔軟。单宁细腻。是一款适合与朋友分享的佳品。

Nose of ripe red fruits. Dense and deep robe. Clear and pulpy nice mouth. Well present tannins, but delicately coated. This wine is always an affair of the heart and a chance to confirm friendly feelings.

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## CHÂTEAU LA FLEUR BONNIN 波兰花古堡

### 原产地命名 – Appellation

波尔多AOC，城堡原装，红酒

Bordeaux AOC. Bottled at the property - Red wine

### 地理位置 – Location

毗邻普瑟岗-圣艾米利永地区，位于圣艾米利永东部12公里处

Around the edge of the appellation Puisseguin-Saint-Emilion area,  
12 km east of Saint-Emilion

### 葡萄原料 – Vine

梅洛 (80%)，解百纳弗朗 (12%)，赤霞珠 (8%)。葡萄树平均树龄20年。  
种植密度每公顷4000植株

Merlot (80%), Cabernet Franc (12%), Cabernet Sauvignon (8%). Average age  
20 years. 4 000 stocks of vine on each hectare

### 土壤 – Soil

泥砂质石灰石，普瑟岗地区特色土壤

Calcareous and clay, typical of the Puisseguin commune

### 葡萄园 – Vine growing

#### 根据季节栽培

Well reasoned vine growth methods

### 可提供年份 – Vintages available to buy

2006 年 13 度 13°

### 发酵 – Vinification

不锈钢恒温桶。发酵温度30摄氏度，独特的再发酵工艺以便提炼出最好的单宁和色泽。发酵时间21天

Thermoregulated stainless steel barrels. Temperature 30° with frequent treading to a higher extraction of tannins and a greater density of colour. 21 day long fermentation

### 熟成 – Maturation

不锈钢桶藏酿10个月，不经橡木桶

10 months in stainless steel casks. No wooden maturation

in the Mood for Wines 杯酒人生 A cœur et à vins