





## **BARON DES CHARTRONS BORDEAUX 2015**

13% ALC, 750ML

Barons were families who owned properties throughout the Medoc region of France, investing their fortunes and their lives to establish southwest France as the pace-setting region of winemaking for the entire world. Chartrons, an 18th-century Bordeaux neighborhood of local and foreign wine mechants, was located on the left bank of the Garonne River, serving as the most strategic route for shipping wines from northern Spain and southwest France to the Great Atlantic. Through Baron des Chartrons, Maison Duhard invites you to discover the great history of Medoc and the grandeur of Bordeaux.

Baron des Chartrons is ideally paired with grilled beef, cheese pastas or lamb. To be tasted now at 60° to 65° F, or within 3 years of cellaring.

EYE	NOSE	PALATE
Nice ruby colour with dark highlights.	Nose of fresh red fruits.	Great structure, soft tannins, and fresh finale of ripe cherry and blueberry. Elegant and very typical of the appellation.
APPELLATION	VARIETALS	
Eng of	60% Merlot, 40% Cabernet Sauvignon	
	SOIL	MATURATION
Bordeaux (Red) AOP	Clay and limestone.	Aging in stainless steel tanks to emphasize the fruit and freshness.
WINEMAKER	UPC	
Elodie Bonnot	7-14320-03129-2	

