

Château Pont de Longay

Blaye – Côtes de Bordeaux

Red



Place of the estate - Anglade & Saint-Androny

Average production - 130 000 bottles

Area of the vineyard - 19 hectares



Soil - Clay-limestone and clay-silty

Grape varieties - 85% Merlot, 15% Cabernet Sauvignon

Average age of the vines - 30 years



Vinification - Traditional in temperature-controlled stainlesssteel vats

Ageing - Barrels

Tasting notes



C H A T E AU PONT DE LONGAY

BLAYE CÔTES DE BORDEAUX

MIS EN BOUTEILLE AU CHÂTEAU *Reduit de France*





mouth is supple and harmonious.

Matching with food Endowed with a long and powerful finish, this wine would be served with lamprey "à la bordelaise". To be tasted between 16° and 18°C

Of a handsome consistent garnet, the robe of this wine is deep. The red fruits dominate the pleasant nose of the wine and the well-founded tannins reveal a beautiful balance. The



Cellaring potential To be enjoyed now, or kept for 8 to 10 years

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