



CHÂTEAU

DUPEYRAT PLOUGET

CÔTES DE BOURG



BLENDING

65% Merlot
25% Cabernet Sauvignon
10% Malbec

VINTAGE

2020 (13.5% alc)

HISTORY

Château Dupeyrat-Plouget is a small family estate dating back to the 18th century, historically known as 'Cru Plouget'. Situated on gravelly hilltops, the property benefits from excellent exposure to sun and wind, offering uninterrupted views over the Garonne estuary. This favourable terroir has enabled the vines to develop for a long time.

AGEING

Wine growing on thanks

CULINARY SUGGESTIONS

A full-bodied, fleshy, complex wine that goes perfectly with tournedos of beef in Madeira sauce and grilled lamb.

TYPE OF SOIL

Red grave
Clay

VINIFICATION

Gentle extraction, temperature-controlled stainless steel tanks, delestage and mirco-oxygenation.

TASTING

"Fruity and very pleasant, this ample, well-proportioned red seduces with its notes of raspberry and blackcurrant and its concentrated structure with dense tannins. It should be opened young or laid down for a while."

Guide comment, 2-star on "Guide Hachette 2024".

SERVICE

Best appreciated between 16 and 18°C

