

# VIGNOBLES DULON BOIS DE LA CROIX

2024

## Country

France

## Region

Entre-Deux-Mers

## Varietal

60% Merlot  
35% Cabernet Sauvignon  
5% Cabernet Franc

## Winemaker

Carole Dulon

## Alcohol Content

12%

## Total Sulfur

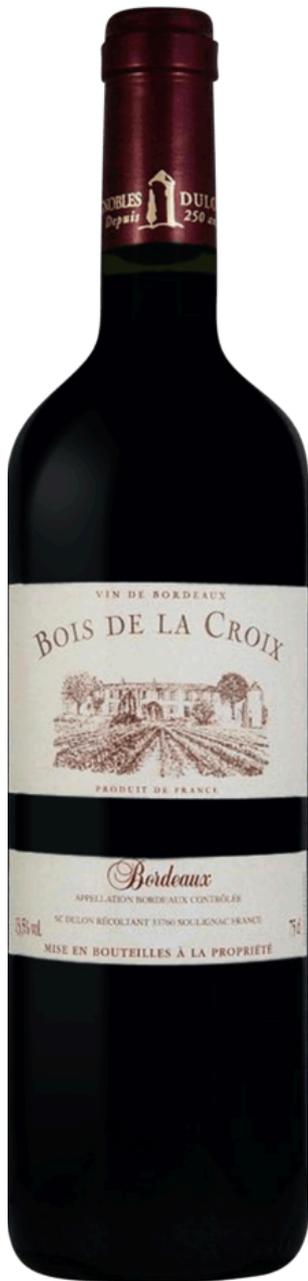
32 mg/l

## Residual Sugar

0.2 g/l

## Acidity

2.86



## HISTORY

What started in 1737 with 40 hectares, today spans 150 hectares across three vineyard sites that all overlook the Garonne River across Entre-deux-Mers and Cadillac Côtes du Bordeaux.

The current generation, sisters Sophie and Carole, manage the estate today with Sophie managing business administration and exports and Carole continuing to work alongside their father in the vineyards and cellar with winery dog Bruno.

Each vineyard site is managed sustainably with the utmost respect for the environment and surrounding ecosystems.

## VINIFICATION and MATURATION

Pneumatic press and fermented in stainless steel at cooler temperatures. Vatting for 18-25 days, final maceration for 4 days. Aged in stainless steel tanks for 4 months.

## VINEYARD



50 year old vines planted to soils rich in clay and limestone and sourced from two different vineyard sites. Sustainably managed, machine harvested.

## TASTING NOTES



Clear garnet in color, raspberry and strawberry on the nose translate to the palate and met with supple tannins and rich fruit.

## FOOD PAIRING



Carne asada tacos, cheese burgers, pizza, charcuterie and cheese boards.