

VIGNOBLES DULON CHÂTEAU GRAND JEAN ENTRE-DEUX-MERS 2024

Country

France

Region

Entre-Deux-Mers

Varietal

50% Sauvignon Gris
15% Sémillon
35% Sauvignon Blanc

Winemaker

Carole Dulon

Alcohol Content

12%

Total Sulfur

No data

Residual Sugar

No data

Acidity

No data

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. Aged 3 months on the lees. Fined, filtered and bottled at the estate.

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



Pale yellow and clear in color with a hue of silver. Aromatic nose of white flowers and ripe green pear that translate to the palate. Fresh and long finish.

FOOD PAIRING



Goat cheese quiche, salads, fresh oysters, shrimp cocktail,

