



Champagnes & Châteaux  
QUALITY SINCE 1989

## DOURTHE NO 1 MERLOT CABERNET SAUVIGNON 2019

Dourthe N°1 has a distinctive style and a strong personality, largely as a result of the global approach that no other had dared to undertake until this point. Dourthe's involvement at each step of its creation is truly pioneering. Created in 1988 from the unison of Dourthe and its most skilled partner winemakers and grape growers, Dourthe N°1 has rapidly carved its niche as a shining example of great Bordeaux wine. Selecting only the finest plots, using grapes of irreproachable quality, ageing No 1 red for 12 months in new French oak barrel, all amount to exceptional results, acclaimed by the press and the trade alike.

**Grape:** Merlot/Cabernet-sauvignon

### Vineyard & Vinification Note:

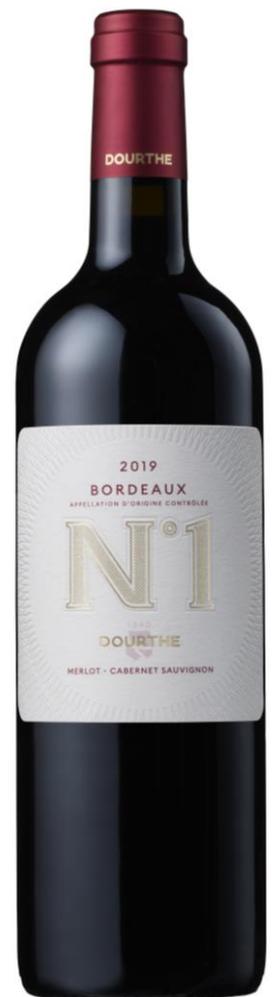
For Dourthe No1 red, the remarkable task of seeking out the finest terroirs is also undertaken in the extensive red Bordeaux vineyard to pinpoint exactly those areas where Merlot and Cabernet Sauvignon have the best chance of reaching full maturity. Forging strong partnerships with growers guarantees optimal and consistent fruit quality. From tending the vine all the way through to the harvest, the growers work in close collaboration with the Dourthe winemakers.

### Vinification and ageing:

The finest batches of Dourthe N°1 mature 12 months in new French oak barriques where the tannins from oak integrate harmoniously with those present in the wine, adding roundness and balance and aromatic complexity.

**Tasting Note:** N°1 Red 2019 is deep, dark, ruby-red. Complex aromatics allying notes of ripe fruits such as morello cherries and figs with hints of toast. Initially rounded, the wine reveals remarkable elegance on the mid-palate, together with noticeable, yet perfectly measured and integrated tannins on the finish. This is a classic exemplar from a vintage which while hot, is not lacking in poise. **Patrick Jestin, CEO Dourthe**

**Food Pairing:** Red and white meat (entrecôte, steak, beef tartare, neck of lamb, duck magret), vegetables and side dishes (gratin dauphinois), cheese.



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