

# Chateau Money Bordeaux Rouge

Chateau Money

France - Bordeaux - Bordeaux

Colour : Deep red with a purple tint  
Nose : Pleasant aromas of ripe black fruits, coffee & vanilla  
Mouth : Medium-bodied with juicy fruit character, soft tannins and a rich finish.

Specifications	
Appellation	Bordeaux
Wine Type	Red
Varietals	80% Merlot, 18% Cabernet Sauvignon and 2% Petit Verdot
Age of Vines	Average 25 years
Agricultural Practices	Sustainable
Soil type	Clay & Limestone
Vinification	Harvest : Machine harvesting in the cool, early morning > Maceration : Pre-fermentation cold maceration of 24 to 48 hours Fermentation : Alcoholic fermentation in thermo-regulated stainless steel vats at around 26°C then a gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation in thermo-regulated stainless steel tanks at around 18°C. 50% of the wine is aged in French Oak barrels for 12 months, while the other 50% stays in stainless steel tanks.
Production	7,500 (9-liter cases)
Pairings	Charcuterie, red meats, grilled chicken, pasta, cheeses



Codes, Weights and Measures	
UPC	7 84585 03163 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03163 1
Case Weight	34
Cases/Pallet	70
Layers/Pallet	14
ABV	14.00%
SRP	\$ 18.99 USD 750mL Bottle