



CHATEAU DONIS

Organic wine

Appellation : Côtes de Bourg

Soil : clayey – sandy silts

Varietals : Merlot 80% - Malbec 20%

Surface : 6 ha dedicated to that cuvée

Age of vines : 35 years old on the average

Density : 5400 plants per hectare

Harvest : mechanical followed by a manual sorting

Aging : several months in concrete tanks

Tasting

An authentic wine with outstanding fresh aromas of red berries. Medium-bodied on the palate with a lingering aftertaste. To get its full purity and enjoy its fruit, we advise aeration before consuming.

Serving condition : Room temperature (19°)

Pairings : red meat and cheese

Origin

Château Donis was taken over in 2005 by Vincent Mercier, a young 48-year-old wine grower. Native from Corrèze, he moved to study viticulture and finally stayed in Bordeaux. The first years, he sold his wine through the cooperative cellar. But in 2013 he decided to sell on its own, under a château label. Experienced with his first job as a cellar employee in a property under conversion towards organic farming, he was certain that this method had a vital interest in the quality of the wine. When he took over the property, he automatically did the necessary to obtain organic certifications. "Donis" is a locality name.

