



**DIONYSUS ASIA**  
YOUR ONE STOP WINE SOLUTION

© 2011 - 2019 Dionysia Asia Sdn Bhd



## CHATEAU HAUT BERTINERIE FRUITS & FLEURS ROUGE 2015

The success of this property is the result of a great synthesis between innovation, tradition and experience. It is in this spirit that, since 1987, the area has now grown into "lyre" in conjunction with the National Institute for Agricultural Research, which designed and developed this method of vineyard management, allowing for get richer grape tannins and greater finesse, indispensables factors in the development of great wines.

Manual harvest with sorting healthy berries.

Total de-stemming. Maceration pre-fermentation skin 20 to about 25 hours, pneumatic pressing, racking, fermentation in 100% new oak barrels without intervention temperature. Maturing on fine lees in oak barrels with regular stirring for 12 months. Assembly, collage, filtration, bottling by us.

## TASTING NOTES

Mainly the black based fruit, such as plums in black cherry color slightly deep, reminiscent of the sweet taste of fresh fruit. Also licorice, there is a spice incense nuances, such as cinnamon and elegant taste. Softness firm acid in, fresh fruit, this one a good cost performance good balance of tannins melted stand out.

## TECHNICAL DETAILS

Producer	: Castle Bertinerie
Status	: Specialty
Colour	: Red
Origin	: La France
Name / Region	: Blaye, Côtes De Bordeaux Aoc
Grapes	: Merlot 60%, Cab Sauvignon 30% & Cab Franc 10%

Tel : 603 6258 3530  
Fax : 603 6258 5160



[wine@dionysus@gmail.com](mailto:wine@dionysus@gmail.com)  
[www.dionysusasia.com](http://www.dionysusasia.com)



16 Jalan Metro Perdana Barat 12  
Sri Edaran Light Kepong  
52100 Kuala Lumpur, Malaysia

