



CHATEAU LE BOURDIEU VERTHEUIL

UN HAUT-MÉDOC CONFIDENTIEL



Château Le Bourdieu Vertheuil 2023 Haut-Médoc

80% Merlot, 20% Cabernet sauvignon



VINTAGE 2023 : This vintage was shaped by a cool winter followed by a warm, humid spring. From August onwards, dry and sunny conditions provided an ideal environment for the grapes to ripen. Cool nights at the end of summer helped preserve the wine's aromatic freshness while allowing the fruit to reach optimal maturity.

TERROIR : Clay-limestone on a stony base. The limestone bedrock is only 50cm deep, allowing good soil drainage. Thanks to the clay on its surface, the vines benefit from enough water.

VINIFICATION AND AGEING : Plot-based vinification. Maceration of the skin for 4-5 days. Vatting for 3 to 4 weeks for alcoholic fermentation to keep freshness and fruitiness. Flow of free-run juices in vats for malolactic fermentation. Selection of press wines divided into barrels according to 4 quality levels. Aged for 12 months in French oak barrels, 37% new.

TASTING : A dense and generous wine. The bouquet reveals rich aromas of blackberry, brandied cherries and a subtle touch of sweet spices. The palate is broad and well-structured, supported by silky tannins and remarkable freshness despite the warmth of the vintage. The finish is long, harmonious and suggests excellent ageing potential.

FOOD AND WINE PAIRING : Our wine pairs beautifully with grilled beef tenderloin served with caramelised shallots, slow-roasted leg of lamb, or braised pork cheeks seasoned with sweet spices. It also complements a creamy polenta gratin with wild mushrooms or an autumn vegetable tagine infused with cumin, creating a warm and refined vegetarian pairing.

ALCOHOL DEGREE : 14°

