

## RAYMOND HUET BY MICHEL ROLLAND

**Designation :** BORDEAUX AOC RED -MERLOT CABERNET SAUVIGNON

**Vintage :** 2014


**Grape varieties :** Merlot Cabernet Sauvignon


**Origin :** Bordeaux, a terroir of excellence. The major reasons for the success of winemaking in the Bordeaux region come from: A specific geography: located on the 45th northern parallel, in the south west of France, and bordered by 3 great rivers: Garonne, Dordogne and the Gironde estuary. A unique maritime temperature climate, regulated by the Gulf Stream and the protective barrier of the pine forest. The vineyard takes benefits of the warm and sunny summers, and the beautiful autumns to provide the best ripening condition for the grapes. An exceptional diversity of soils: Gravel soils on the left bank of the Garonne, which absorb warmth and encourage ripening, limestone and clay soils, concentrated on the right bank, offer ideal conditions for Cabernet Franc and Merlot.


**Vinification :** Founded in 1873, the DULONG Family is today one of the leading merchants on the Bordeaux market. This cuvée is the fusion of one kind of exceptional wealth with another: Dulong's exceptional winemaking know-how and Michel Rolland's rigorous oenology. Renowned the world over for this revolutionary approach to wines and for its outstanding results, Michel ROLLAND is also nicknamed "le Napoléon de l'assemblage". The star Bordeaux winemaker counts behind him 32 vintages of exception, and the satisfaction of working with more than a hundred of the world's greatest vineyards and estates, in twelve countries.

**Country origin :** FRANCE

### Sensory characteristic :

 **Colour :** A brilliant ruby colour with a brick red tinge and violet highlights.

 **Nose :** A fruity bouquet with subtle aromas of vanilla and fresh fruits.

 **Palate :** A smooth, full bodied, velvety and well balanced wine with a supple and delicate character.

**Recommendations :** Serve with red and grilled meat, beef with tender green, game birds and cheeses.

**Serving condition in C° :** 16-18°C

**Alcohol content :** 13

**Acidity G/L :** 0



**Product code :** 669185  
**Bottle type :** 0,75 HUET BOUC VRT GRV R.HUET  
**Capacity :** 0.75 L  
**Empty bt weight / size in mm: :** 1.1 Kg / L 86.2 x l 86.2 x h 325  
**Full bt weight :** 1.85 Kg  
**Case weight / size in mm :** 11.434 Kg / L 275 x l 187 x h 343



<b>Cubic Capacity :</b>	0.018 m <sup>3</sup>
<b>Units per Case :</b>	6
<b>Number of layers :</b>	5
<b>Number of cartons per layer :</b>	17
<b>Number of cartons per palett :</b>	85
<b>Palett weight :</b>	971.89 Kg
<b>Bottle Barcode :</b>	3500610083198
<b>Carton Barcode :</b>	3500611096081

