



Thunevin

Virginie de Valandraud

Virginie de Valandraud 2016 by Thunevin is a sophisticated and elegant wine, expressing depth and finesse. It reveals complex aromas of ripe fruit, spice, violet, and light balsamic notes. The palate is structured and refined, with silky tannins and a long, persistent finish.

Flavor profile

The nose is rich and expressive, revealing ripe aromas of black cherry, dark plum, cassis, and black raspberry, layered with decadent notes of espresso, dark chocolate, roasted spice, licorice, black tea, and subtle toasted cedar.

Food pairing

A superb companion to bold, savory cuisine, pairing beautifully with herb-crusted lamb, ribeye or beef fillet, Beef Bourguignon, roasted duck, coq au vin, and rich mushroom or truffle-based dishes.

Tasting notes

Full-bodied yet beautifully balanced, the palate is structured and enveloping, with muscular yet velvety tannins and vibrant acidity that brings freshness and lift. Layers of dark fruit and spice unfold into a long, polished finish marked by depth and energy.

Aging

20 months in 100% new oak barrels Blend: 80% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon Alc.: 14.5 % Lot N°: LVIR16

Appellation

Region

Bordeaux

Country

France

Wine type

Red

Blend

Cabernet Franc, Cabernet Sauvignon, Malbec, Merlot

Vintage

2016

Alcohol %

14.5

Bottle size (ml)

750

Soil

Clayey limestone and gravel Surface: 12 hectares Average age of the vines: 30 years