



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

Medium-bodied, with layered aromas of plum, and lime. The palate is balanced and expressive, shaped by balanced tannins, a clean finish.

Food pairing

Excellent with roasted meats, tomato-based pasta, mushroom dishes, grilled vegetables, charcuterie, and medium-aged cheeses.

Tasting notes

Medium-bodied, with layered aromas of plum, and lime. The palate is balanced and expressive, shaped by balanced tannins, a clean finish.

Aging

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

Appellation

999XXX

Region

Bordeaux

Country

France

Wine type

Red

Blend

Cabernet Franc, Cabernet Sauvignon, Malbec, Merlot

Alcohol %

14.5

Bottle size (ml)

750

Soil

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