



BE BORDÔ

19 Juillet 2016

**Be Bordô, Le Rouge fruité 2013**  
**Bordeaux, France / Blaye**  
**Côtes de Bordeaux AOC**  
**Price Code: \$**  
**Product Code: 03760086881395**

Another successful vintage for Stephane Quien. I've never been a big fan of brand name wines. However in some cases, when a true winemaker works behind the scene, as Stephane Quien does with "Be Bordo," one can only be amazed at the value that it represents. In fact, to produce this excellent "Côtes de Bordeaux" Stephane Quien works closely with Château Capville where the grapes are grown. He decided to assemble and grow his wine and markets it in a modern way under the brand Be Bordo. The result is as convincing as tasty and expresses notes of black cherries and cassis, and hints of subtle herbal notes. The tannins are soft and acidity brings freshness. Offered around \$ 15, this is a great buy. **86pts**

Serve at 16 °C. Best suited to meatloaf, roast chicken, grilled beef burger, roast beef ciabatta, pork panini, chicken pot pie, chicken wrap, duck hot dog.

Anticipated Peak: 2015-2018 • Grape Varieties: 85% Merlot, 10% Cabernet Sauvignon, 5% Malbec • Residual sugar: 2,4 g/L - pH: 3,49 - TA: 3,3 g/L • Alcohol: 12,50 %

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