

THUNEVIN

Baby Bad Boy

Vin de France

Wine-Making:

Both grape varieties were vinified separately

The technic of thermo-vinification was used in order to obtain very round and fruity juices.

It consists in bringing the harvest up to 65°C during 8 hours. Then the temperature is turn down to 20°C so that the alcoholic fermentation happens.

After the malolactic fermentation is over, both grape varieties are blended and aged in cement tanks for 6 months.



Technical information

Grape varieties : Grenache 30%, Merlot 70%

Ageing : concrete tanks

Average age of the vines: 30 years for the black Grenache & 15 years for the merlots

The yield is around 35 hectolitres per hectare. The Grenaches are hand picked and for the merlot, it is mechanical.

Tasting notes :

Jean-Luc Thunevin, the owner of the famous Chateau Valandraud, has already set up in 2005 a high quality Bordeaux called Bad Boy. He just launched on the market his first Baby Bad Boy, a kind a second wine in short, at a price more affordable than luxury drinks, concocted with talent on the right bank of Bordeaux. Taking advantage of the new legislation that allows unseen blendings, he mixed 30% of Grenache for Roussillon with 70% of merlot from Bordeaux. This makes the wine, fresh, fun, easy to drink and original.

He was awarded the Best Value Vin de France.

Thunevin SAS

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