



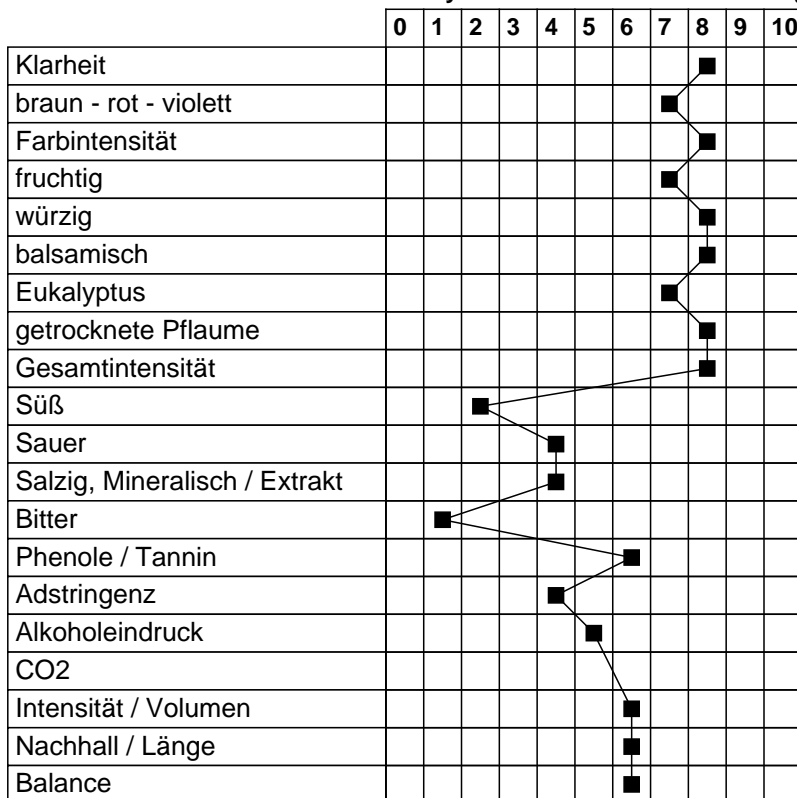
PAR-System
Copyright Martin Daring

Dixit - Chateau Vieux Pourret bewertet am 25.06.2011

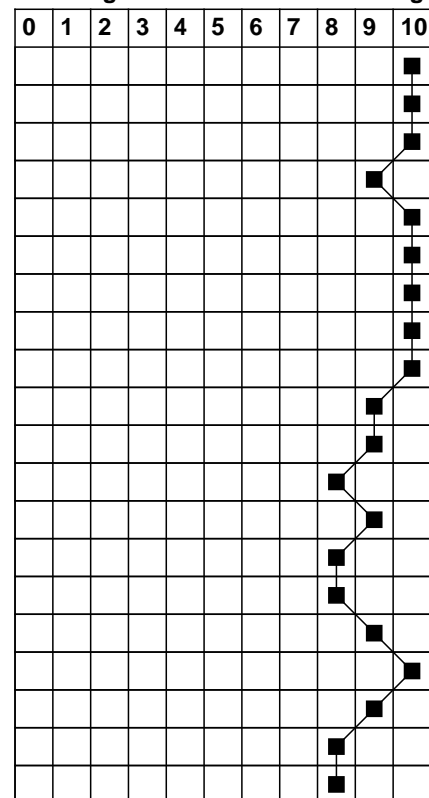
| Gesamtpunktzahl | 92 | | | | | | | | | | | | | | | | | | | | | | |
|--|---|---|---|---|---|---|---|---|---|----|---|----|--|--|--|--|--|--|--|--|--|--|--|
| ID | 17851 | | | | | | | | | | | | | | | | | | | | | | |
| Jahrgang | 2009 | | | | | | | | | | | | | | | | | | | | | | |
| Hauptrebsorte / Rebsorten | Merlot / cabernet franc | | | | | | | | | | | | | | | | | | | | | | |
| Qualität | AOC | | | | | | | | | | | | | | | | | | | | | | |
| Land - Region | Frankreich - Bordeaux - St. Emilion | | | | | | | | | | | | | | | | | | | | | | |
| Restzucker in g/l | 0.50 | | | | | | | | | | | | | | | | | | | | | | |
| Alkohol in vol.% | 14.00 | | | | | | | | | | | | | | | | | | | | | | |
| Säure in g/l | 0.61 | | | | | | | | | | | | | | | | | | | | | | |
| Ausbau | Barrique | | | | | | | | | | | | | | | | | | | | | | |
| Fehlerfrei | ja | | | | | | | | | | | | | | | | | | | | | | |
| Fehler | | | | | | | | | | | | | | | | | | | | | | | |
| Mängel/Fehler/Krankheiten | keine | | | | | | | | | | | | | | | | | | | | | | |
| Ausbauart (reduktiv - - - oxidativ) | <table border="1"> <thead> <tr> <th>0</th> <th>1</th> <th>2</th> <th>3</th> <th>4</th> <th>5</th> <th>6</th> <th>7</th> <th>8</th> <th>9</th> <th>10</th> </tr> </thead> <tbody> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </tbody> </table> | 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | | | | | | | | | | | |
| 0 | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | | | | | | | | | | | | | |
| | | | | | | | | | | | | | | | | | | | | | | | |

Auszeichnung: Gold

Analyse - Quantitative Einschätzung



Ranking - Qualitative Einschätzung



Potential **2016**