



KOPL

TRUSTED NAME FOR
PREMIUM ALCOBEV

Kambrell Overseas Private Limited (KOPL)

WE TAKE THE OPPORTUNITY TO
BRINGS THE LEGACY AND ELEGANCE
OF FRANCE'S BORDEAUX
REGION THROUGH A DISTINGUISHED
COLLECTION OF FINE WINES.

**BORDEAUXS
VIGNERONS**



BORDEAUX VIGNERONS CHÂTEAU CLEYRAC

ABOUT THIS WINE

Poised atop the Villegouge plateau, **Château Cleyrac** is a 12-hectare jewel planted to Merlot and Cabernet Sauvignon. Under the stewardship of the Coudert family for more than two decades, the estate crafts wines of remarkable depth and elegance. Expect a harmonious marriage of candied red fruits, subtle woody nuances, and silken, velvety tannins. Distinguished by its singular clay-limestone terroir and steadfastly traditional winemaking, the château has earned a collection of esteemed medals that attest to its quality.

GRAPES: 50% Merlot · 50% Cabernet Sauvignon

TASTING NOTES

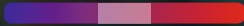
A vivid, intense ruby hue. The palate unfurls layers of candied red fruits intertwined with delicate woody notes, supported by refined, velvety tannins that glide into a persistent, graceful finish.

VINIFICATION :

Crafted with indigenous yeasts and a low-sulfite philosophy, this cuvée is vinified and matured in stainless steel and cement tanks, with light filtration to preserve purity and finesse.

FOOD PAIRINGS

Exquisite with a refined cheese selection, grilled meats, or a perfectly seared duck breast

SERVE AT : 
18-20° C

COUNTRY : France

REGION : Bordeaux Supérieur

CLASSIFICATION:
AOC Bordeaux Supérieur

TERROIR:
Clay-limestone soils impart freshness, structure, and aromatic precision.

WINE STYLE:
Still Red Wine

ALCOHOL: 13.5%

AGING:

Matured in stainless steel and cement, enhanced with oak staves.

AROMATIC PROFILE:
Candied red fruits ·
Gentle woody accents

BOTTLE SIZE (ML):
750ml

MRP:

Rs. 2,250 Inclusive of All Taxes.



BORDEAUX VIGNERONS

CHÂTEAU TIFAYNE

ABOUT THIS WINE

Hailing from the picturesque hillsides of Castillon Côtes de Bordeaux, **Château Tifayne** 2019 embodies the grace and generosity of its terroir. Crafted predominantly from Merlot, complemented by Cabernet Sauvignon, this cuvée offers supple, beautifully integrated tannins and an elegant, well-defined structure. Its vibrant expression of black and red fruits lends both charm and complexity, culminating in a fresh, lingering finish. A wonderfully versatile wine, it shines alongside grilled meats or a refined cheese selection.

GRAPES: 85% Merlot · 15% Cabernet Sauvignon

TASTING NOTES

An intense, vivid red with aromas of small black fruits and fresh red berry nuances. The palate is marked by softness, finesse, and silky tannins.

VINIFICATION :

Carefully destemmed fruit undergoes temperature-controlled fermentation, followed by maturation in stainless steel and concrete tanks to preserve purity and freshness.

FOOD PAIRINGS

Superb with grilled meats or an elegant cheese platter.

SERVE AT : 
16-18° C

COUNTRY : France

CLASSIFICATION:
AOC Castillon Côtes de Bordeaux

TERROIR:
Clay-limestone soils impart freshness, structure, and aromatic precision.

WINE STYLE:
Still Wine

ALCOHOL: 13.5%

REGION :
Côtes de Bordeaux

AROMATIC PROFILE:
Black Fruits · Red Fruits

COLOUR:
Red

BOTTLE SIZE (ML):
750ml

MRP:
Rs. 2,500 Inclusive of All Taxes.



BORDEAUX VIGNERONS

LES HAUTS DE BONIN

ABOUT THIS WINE

Les Hauts de Bonin is an inviting and expressive Bordeaux red, distinguished by its radiant aromas of ripe red fruits—cherry, blackcurrant, and strawberry. On the palate, it reveals a rounded, generous texture supported by supple tannins and a refreshing, lively finish. Unpretentious yet impeccably crafted, this is a wine meant for sharing: equally charming lightly chilled on a warm summer evening as it is alongside a relaxed meal or a convivial barbecue. Its effortless drinkability appeals to both casual enthusiasts and seasoned connoisseurs.

GRAPES: Cabernet Sauvignon · Merlot

TASTING NOTES

A bright, expressive bouquet of ripe red fruits, followed by a round, generous palate with soft tannins and a fresh, uplifting finish.

VINIFICATION :

A low-sulfite approach with gentle, light filtration to preserve purity and fruit-driven charm.

FOOD PAIRINGS

Perfect with fine charcuterie, rillettes, tapenade bruschetta, or a beautifully roasted chicken.

SERVE AT :

18-20° C (or slightly chilled for a more casual summer service)

COUNTRY : France

REGION : Bordeaux

CLASSIFICATION:
AOC Bordeaux

TERROIR:
Clay-limestone soils impart freshness, balance, and aromatic clarity.

WINE STYLE:
Still Wine

ALCOHOL: 13%

AGING:

Aged in stainless steel and cement to maintain brightness and finesse.

AROMATIC PROFILE:

Ripe red fruits: cherry · blackcurrant · strawberry

COLOUR:

Red

BOTTLE SIZE (ML):

750ml

MRP:

Rs. 2,250 Inclusive of All Taxes.



BORDEAUXS VIGNERONS

TIFAYNE FRANCS CÔTES

ABOUT THIS WINE

Crafted in the charming commune of Puisseguin, on Bordeaux's storied Right Bank, this refined dry white wine originates from a 4.5-hectare vineyard planted to Muscadelle, Sauvignon Gris, Sémillon, and Colombar. Aged on its fine lees in stainless steel tanks, it reveals a harmonious interplay of mineral elegance and fresh, delicate fruit. Best enjoyed young and perfectly chilled, it shines as an aperitif, with seafood, or alongside a beautifully curated cheese platter.

GRAPES: 50% Muscadelle · 30% Sauvignon Gris · 10% Sémillon
10% Colombar

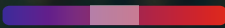
TASTING NOTES

A luminous pale yellow robe. The nose offers mineral precision and lively fruit, while the palate is fresh, vibrant, and beautifully balanced.

VINIFICATION : Gentle pneumatic pressing followed by temperature-controlled fermentation. Matured on the lees in stainless-steel tanks to enhance texture and aromatic finesse.

FOOD PAIRINGS

Ideal with appetizers, cheese platters, salads, or a variety of seafood dishes.

SERVE AT : 
8-12° C

SOIL TYPE:
Clay-Limestone

COLOUR:
White

STYLE:
Dry White Wine

COUNTRY : France

REGION : Bordeaux Blanc – Francs
Côtes de Bordeaux

ALCOHOL: 12%

AGING:
Stainless steel tanks

TERROIR:
Clay-limestone soils impart freshness,
structure, and mineral lift.

AROMATIC:
Mineral · Fruity

CLASSIFICATION:
AOC Francs Côtes de
Bordeaux Blanc

BOTTLE SIZE (ML):
750ml

MRP:
Rs. 2,250 Inclusive of All Taxes.



BORDEAUX VIGNERONS



India Importer & Distributor

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