

Wine type	Red
Country	France
Region	Bordeaux
Classification	AOP Graves
Grape variety	70% Cabernet Sauvignon, 30% Merlot
Vintage	2014
Style	Smooth
Closure	Natural cork
ABV	12,5
Product code	FRBOR048
Case size	6 x 75CL

CHATEAUCHANTELOISEAU GRAVES

WINEMAKING NOTES

Soil
Deep gravelly and silica clayey soils.

Winemaking
20-25 days of vatting. Thermo regulated fermentation between 30 and 35°C

Ageing
Oak barrels



TASTING NOTES

Mature garnet with ruby tints colour. Pleasant nose showing a toast nose, smoke and woody touch with red fruits in the background. Oak influence adds finesse and delicacy to the focused fruit. Well-balanced, fairly concentrated and gratifying .

FOOD PAIRING

Roast lamb, beef stew, grilled lamb, cheese, cold meat.