

Château Chantemerle

Médoc Cru Bourgeois

Beautiful dense ruby-garnet colour.

Powerful yet balanced and complex nose or red and black fruits intertwined with spices and vanilla and floral with peony notes ending in mineral warm earth hints.

*Ample, fat and fruity palate underlined by a good acidity which puts forward a good tannic structure.
To drink over grilled steaks, game and strong cheeses.*

LOCATION: Familial estate belonging to Mr Cruchon and located in the city of Gaillan en Medoc in the north of the Medoc., only a few miles from the Atlantic Ocean

VINEYARD ARE : 17 hectares on Château Chantemerle

SOIL: Gravels and 2 ha clayey-calcareous

GRAPE VARIETIES: 60% Cabernet Sauvignon, 35% Merlot,
2% Cabernet Franc, 3% Petit Verdot

Age of the vines : 30 years old

HARVESTING: Green harvests, leaf-removals. Mechanical harvesting at full ripeness- Sorting out in the cellar.

WINEMAKING: Traditional vinification in thermoregulated stainless steel vats at 25-27° with a long maceration (3 to 4 weeks) - Pumping-over twice a day.

AGEING: In oak barrels, 25% new, 35% one-year old, 20% 2 year-old, the rest in vats. Fining with egg white

