

80 % Merlot, 20 % Cabernet Franc,

Château De Bernon

Côtes de Castillon

80 % Merlot, 20 % Cabernet Franc,

*The wine is characterised by its fruitiness, roundness and softness in mouth. This onctuousness allows to enjoy in its youth as much as after a few years.
To taste at 17-18° over grilled steaks, game and artisan cheeses.*

LOCATION AND HISTORY: The locality of Bernon is located near the village of Puisseguin. At the beginning of the 20th century, the family Estager owned the estate until Patrick and Olivier Bocquet bought it in 2003.

VINEYARD AREA: 9 hectares.

SOIL: Clayey-calcareous slopes

GRAPE VARIETALS: 50 % Merlot - 50 % Cabernet Franc.

Average age of the vines : 28 years-old

HARVESTING: Partly by hand

VINIFICATION: Traditional vinification in cement (70%) and stainless steel vats (30%) thermo-regulated by heating sticks. Long maceration for 3 to 4 weeks.

AGEING: For twelve months in one year oak barrel

ANNUAL PRODUCTION: 50 000 bottles

