

Château Merville

Saint Estèphe

*A rich and supple wine with oodles of blueberry fruit
And soft slightly woody tannins.
To taste with grilled and roasted meats and game*

LOCATION: On the highest point of the appellation, in the district of St Estèphe. Some parcels are next to Ch. Haut-Marbuzet and Tour de Pez.

VINEYARD AREA: 25 hectares.

SOIL: Clayey-calcareous slopes.

GRAPE VARIETIES: 50 % Merlot - 25 % Cabernet Sauvignon. –
22 % Cabernet Franc - 3 % Petit Verdot

HARVESTING: Hand-picking at full ripeness – Green harvest, leaf removals, desbudding.

VINIFICATION: Traditional vinification in thermoregulated cement vats. Long vatting (21 days).

AGEING: During 12 to 18 months in one-year oak barrels.

AVERAGE PRODUCTION: About 110,000 bottles per year.

