

CHATEAU CANEVELLE

AOC BORDEAUX ROUGE 2021



Vinification: Grapes are picked up at the end of the night. Picking them when they are cold preserves the purity of the fruit, protect the flavors but also saves energy (later cooling of must will so be limited). When arriving at the winery, the grapes are sorted out and sent to a stainless steel or concrete thermo-regulated vat. Both the alcoholic fermentation (converting sugar into alcohol by the action of yeasts) and the malolactic fermentation (making softer-tasting red wine) will take place in similar vats.

Blend: Merlot (70 %), Malbec (30 %), Cabernet Franc (10 %).

Alcohol content: 13 % vol.

Production: 67,000 bottles.

Tasting: Nice ruby color. Fruity bouquet smelling the cherry. Harmonious palate developing red stone fruit flavors. An aromatic and pleasant wine to drink now or keep some years.

Recommended serving temperature: 15°-17° C

Cellaring advice: minimum 5 years.

Award: Gold Medal - Gilbert & Gaillard 2024.

Location: The estate is located in the Entre-deux-Mers area and covers 30 ha of vines classified as Appellation d'Origine Contrôlée. The vines are planted on hillsides overhanging the valley of the Dropt (tributary of the Garonne River).

Soil: clay and limestone