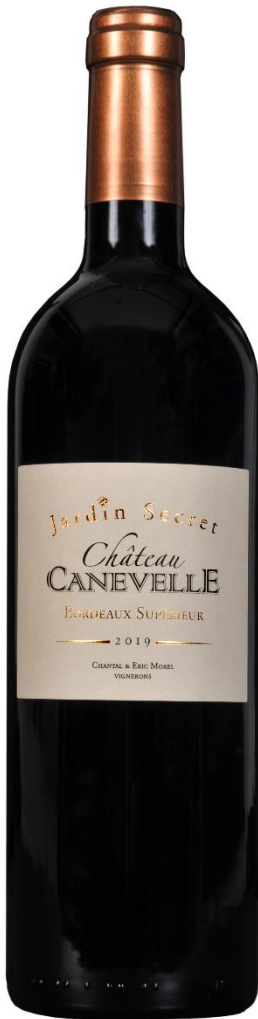


CHATEAU CANEVELLE

Jardin Secret



AOC BORDEAUX SUPERIEUR 2019



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 aromas 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: A selection of Malbec (40 %), Cabernet Franc (40 %) and Cabernet Sauvignon (20%).

Ageing: 12 months on oak staves.

Alcohol content: 13.5 % vol.

Production: 27,000 bottles of 75 cl.

Tasting: Deep ruby red with purple hints. The aromas reveal notes of strawberry and blackberry, enhanced by roasted coffee and toasted almonds. On the palate, the wine is dense and fleshy. The tannins are elegant and accompany the wine on its finish.

Recommended serving temperature: 17°-18° C

Cellaring advice: minimum 7 years

Awards:

- ✦ Silver Medal / Concours International de Lyon 2022 ;
- ✦ Gold Medal / Concours de Bordeaux Vins d'Aquitaine 2022 ;
- ✦ Gold Medal / Concours Mondial des Féminales 2023.

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