

CHATEAU CHAGNON

AOC BORDEAUX Rouge 2016



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.

Grape variety: Merlot (100 %)

Alcohol content: 13 % vol

Production: 14,000 bottles

Tasting: The nose opens on fresh fruit aromas. The palate is tender and supple with silky tannins enhancing fruit flavors.
An easy wine to drink now to take advantage of its freshness.

Recommended serving temperature: 15° - 17° C

Cellaring advice: minimum 5 years

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