



CHATEAU CANEVELLE

AOC BORDEAUX SUPERIEUR 2018



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: Merlot (80 %), Cabernet Franc and Sauvignon (20 %).

Alcohol content: 13.5 % vol.

Production: 20,000 bottles.

Tasting: The nose of this wine mainly made with the Merlot grape delivers ripe black and red fruit flavors. The palate is just as fruity, smooth and elegant. A beautiful balanced classical Bordeaux Supérieur.

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