

Château Le Vieux Serestin

Médoc

*A supple, round wine with a good body, beautiful aromas of red fruits intertwined with spicy and woody notes and ripe tannins. The Petit Verdot brings power and strength.
To taste with grilled meats, little game and cheeses*

LOCATION: Familial estate belonging to Mr Castet and located in the city of Couquecques in the north of the Medoc. Mr and Mrs Castet bought the estate in 1982. They were one of the first Crus Artisans, when this mention was created in 1989. The « crus artisans » gather 46 familial estates which often sell directly to private consumers and which are committed to quality processes, eco-friendly agriculture with tracability and a strict schedule of conditions.

VINEYARD AREA: 23 hectares

SOIL: Clayey-calcareous.

GRAPE VARIETIES: 45% Cabernet Sauvignon - 45% Merlot - 8% Petit Verdot - 2% Cabernet Franc

HARVESTING: Green harvests, leaf-removals, agriculture with limited use of chemicals. Harvest with a machine with stemmer de-pipper at full ripeness- Sorting out in the cellar.

WINEMAKING: Traditional vinification in stainless steel vats with a long maceration (3 to 4 weeks) - Pumping-over twice a day.

AGEING: Ageing in one and two-year barrels in two rows of 12 months

PRODUCTION: Small yields for the appellation: less than 50 hl/ha.
5300 stocks per hectare.

