

Château Charmail

Haut Médoc Cru Bourgeois

LOCATION: By the side of the Gironde river in Saint-Seurin de Cadourne, on the border of Saint-Estephe appellation. The name it bears Charmail comes from a noble family originally from Brittany who took its stronghold at the 16th century. The Trevey of Charmail. The notoriety of the brand dates back the 18th century.

DATE OF CREATION: 17th century, bought and renovated since 1982.

VINEYARD AREA: 22.5.hectares

Plantation density: 8000 stocks per hectare

Age of the vine: 31 years-old

Yield: 48 hectolitres per hectare

SOIL: Clayey on sandy gravels and colluvial deposits

GRAPE VARIETIES : 48% Merlot - 30% Cabernet Sauvignon

20% Cabernet Franc -2% Petit Verdot

An average of 26 years

HARVESTING: Green harvest and thinning-out of leaves.

VINIFICATION: cold prefermentary maceration (two weeks at 5 degrees), extraction at a maximum of 26 degrees

AGEING: the ageing is done in oak barrels renewed by third every year and lasts 12 months.

The number of rackings in voluntarily limited to 2 per year.

YEARLY PRODUCTION: 100.000 bottles for the 1st wine

