

Clos Candelayres

Fronsac

*A supple and elegant wine, with red fruit, blackcurrant aromas!
The tannins are silky and slightly woody.*

LOCATION: Locates in Fronsac near Château Barrabaque.

VINEYARD AREA: 50 acres

SOIL: Clayey and silky

GRAPE VARIETIES: 100% merlot

Average of vines: 25 years old

HARVESTING: « *Lutte raisonnée* ». Double guyot pruning. Green harvest and taking off the leaves to increase the maturity of the grapes.

WINEMAKING: Manual harvest in small crates. Double sorting in the vineyard and in the cellar.

VINIFICATION: Destemming. Fermentation at 25/26°C with regular pumping over. Maceration length depending on the vintage.

AGEING: During 12 to 15 months in French oak barrels, which 25% in new barrels.

PRODUCTION: 2.400 bottles packed in cases of 6.

