

Château Du Castenet

Côtes de Bourg

*An intense red ruby colour and a seducing tannic expression.
It unveils fresh but not candied red fruit notes.*

It tastes well on aperitive as well as on the meal, on cooked meals, steaks, charcuterie and cheeses

HISTORY AND GEOGRAPHICAL LOCATION: Since 1869, each generation gathered parcels on the same slopes, that of Castenet, oriented South and East on a very filtrating gravelly soil. The Château then benefits an ideal place on the highest part of the third line of the Côtes de Bourg at the North of the Estuary. The estate is today run by Jacques Marcon and Olivier Nouailles.

VINEYARD AREA: 12 hectares.

SOIL: Clayey-chalky soil for the merlots and gravels for the cabernets.

GRAPE VARIETALS: 70 % Merlot – 30 % Cabernets

HARVESTING: Mechanical

VINIFICATION: Prefermentary maceration. Traditional vinification with an 8 hour maceration at 10°C, pumping over twice a day and extraction of colors and tannins.

AGEING: Ageing in cement vats during 18 months

PRODUCTION: 80,000 bottles per year

