

Château L'Embrun

Blaye

*A luscious, modern, full, silky and ripe wine with copious ripe red fruits aromas intertwined with woody notes, well-integrated and ripe tannins and a long finish.
To taste over red meats, little game and cheeses.*

LOCATION: On the district of Berson, east of Blaye on very beautiful slopes oriented south. This beautiful estate, previously Château Coulandeau belongs since 2001 to Mr Fourcade, young passionate wine-grower, commercially associated with Jean Baptiste Audy. Mr Fourcade has been undergoing a quality process so as to produce a top-level of the new appellation Blaye. This appellation gathers currently 20 of the best châteaux which then contribute to relaunch it.

VINEYARD AREA: 6 hectares. 5000 stocks/ha.

SOIL: Clayey-gravelly

GRAPE VARIETIES: 70% Merlot, 25% Cabernet Sauvignon, 5% Malbec

AGE OF THE VINES: about 35 years

HARVESTING: Yields limited to 50 hl/ha, grass between rows. Desbudding, taking off vine-shoots by hand, leaf-removals and green harvest. Hand Picking at full ripeness.

WINEMAKING: Cold macerations before fermentation to extract maximum fruit, tannins and colour. Traditional winemaking in thermoregulated concrete vats. Microoxygenation during fermentations. Malo lactic fermentation in barrels. "Cliquage" in barrels

AGEING: During 12 months in new oak, half in one year barrels. The wine is bottled 21 months after the harvest.

PACKAGING: Superb packaging which has got "class": very beautiful label with sparkling silver- The cap is bright silver and is assorted to the silver of the label.

