



BARRIQUE REBELLE

Grapes : 50% Merlot, 30 % Cabernet Franc, 20% Cabernet Sauvignon

Vineyard : 38 hectares

AOC : Bordeaux

Color : Red

Annual production : Very small production (~900 bottles 75cl)

Town : Villegouge

Geology : Clay-Limestone

Size : Double Guyot

Harvest : Mechanical

Vinification and Ageing : Fermentation with native yeast, sulfite-free vinification, aged in oak barrels for 12 months, very light filtration

Specificities : Ageing a wine in oak barrels without adding sulphite! The method is risky but the result is simply fabulous: an explosion of small red fruits on the palate completed by a creamy and finely woody finish.

Limited edition of 1500 bottles. Unique in Bordeaux!

Tasting:



: Garnet red



: Powerful and intense with notes of pulpy blackcurrant and blackberry.



: Fruity and balanced offering a juicy and mineral structure, full-bodied with a fine freshness

Food pairing : Cheese platter, lasagna, soy marinated skewers

Packaging : Individual box 1 bottle



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