



CHÂTEAU CASTAGNAC PRESTIGE




Grapes : 60% Merlot Noir, 30% Cabernet Franc, 10% Cabernet Sauvignon
Vineyard : 38 hectares

AOC : Bordeaux Supérieur
Color : Red
Annual production : 30 000 bottles (75cl)
Town : Villegouge
Geology : Argilo-calcaire
Size : Guyot Double
Harvests : Mécanique

Vinification and Ageing : Fermentation with native yeasts, vinification with low sulphite content, aging in French oak barrels for 12 months, light filtration.

Specificities : Château Castagnac is a magnificent property located on the right bank of Bordeaux. The first vines were planted in 1865 and for 5 generations, the COUDERT family has managed the estate. Thanks to a blend of Cabernet for the structure and Merlot for the fruitiness, the Cuvée Prestige is a perfectly balanced wine that shines all the more with its aging in one-year French oak barrels.

Tasting :

-  : Intense ruby
-  : Powerful and intense with notes of cigar box, black fruits and finely woody
-  : Silky tannins, good length

Food pairing : boeuf bourguignon or baked mont d'or

Award :

James Suckling : 90 (vintage 2014)

