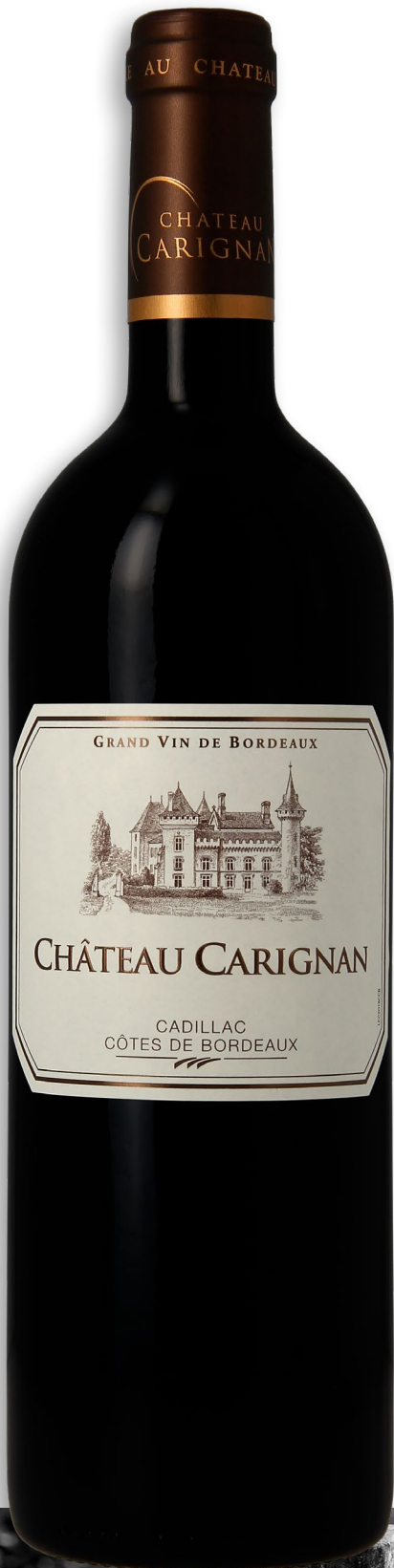




CHÂTEAU CARIGNAN

GRAND VIN DE BORDEAUX

CHÂTEAU CARIGNAN AOP CADILLAC CÔTES DE BORDEAUX



◇ GRAPE VARIETIES

80% Merlot, 10% Cabernet Sauvignon, 10% Cabernet Franc
Double Guyot pruning

◇ SOILS TYPE

Clay and limestone soils covered with stony gravel.

◇ CLIMATE

Temperate oceanic climate, combined with the proximity of the Garonne River, provides a favorable balance for the cultivation of our vines.

◇ VINES AND HARVESTING

Total area of the vineyard 65 ha of grapevines
Average age of vines 30 to 35 years
Density of 5000 vines per hectare
Mechanical harvest 45 hl/hectare

◇ VINEYARD MANAGEMENT

In an effort to integrate a wholesome to farming, we provide for most of our plots fertilization by natural organic matter and have our own state-of-the-art effluent treatment plant one of the first in Bordeaux.

◇ WINEMAKING

Selected plots of vines, malo lactic fermentation in stainless steel tanks and ageing for 12-16 months in 1 year old barrels.

◇ PRODUCTION

On average 140 000 bottles per year.

◇ TO SERVE WITH

Very versatile and can accompany all meats and game

◇ RECOMMENDED TEMPERATURE AND AGEING

Between 16° and 18° C, best to be consumed 5 to 15 years.

◇ TASTING NOTES

Intense dark red color and brilliance. The nose is complex with a wide range of aromas. Long and fleshy mouth with a tannic structure, concentrated flavors of black fruit, cassis, blackberries, cocoa and spices and very well balanced in the mouth.