# C CHÂTEAU CARIGNAN

GRAND VIN DE BORDEAUX



# ♦ GRAPE VARIETIES

100% Merlot - 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 45 years Density of 5 200 vines per hectare Hand picked harvest 35 hl/hectare

#### ♦ VINEYARD MANAGEMENT

In order to enhance the balance of the terroir we maintain the appropriate plant density and canopy management and use organic compostwith our own treatment plant.

## ♦ WINEMAKING

We select the very best parcels of merlot with an average age of 50 years Ageing is done in 35 new oak barrels and 65 one year old barrels.

### PRODUCTION

On average 36 000 bottles per year.

#### ♦ TO SERVE WITH

Perfect accompaniment for all meats and game or also with matured cheese and delicious with a chocolate cake.

#### ♦ RECOMMENDED TEMPERATURE AND AGEING

Between 16° and 18°. Can be cellared for 30-40 years.

## ♦ TASTING NOTES

A deep red color The bouquet notes of toast, coffee, vanilla and leather on ripened black berries On the palate, a full bodied wine, rich with hints of spice, fleshy but not excessively so, well developed tannins with a long finish.

