



# CHÂTEAU CARIGNAN

GRAND VIN DE BORDEAUX

L' ORANGERIE DE CARIGNAN - ROSÉ  
AOP BORDEAUX ROSÉ



## ◇ GRAPE VARIETIES

50% Merlot, 50% Cabernet Sauvignon. 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

Average age of vines 5 to 20 years.  
Density of 5000 vines per hectare.  
Mechanical picking.

## ◇ VINEYARD MANAGEMENT

In an effort to integrate a wholesome approach 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

Straight pressing and aged on lees for 4 months in stainless steel.

## ◇ PRODUCTION

On average 20 000 bottles per year.

## ◇ TO SERVE WITH

Ideal as an aperitif, a plate of charcuterie with friends, this wine can be served just as well with salads, grilled meats or savory pies.

## ◇ RECOMMENDED TEMPERATURE AND AGEING

Between 10° and 12° C, best consumed 1 to 2 years.

## ◇ TASTING NOTES

To the eye a salmon pink color which displays its particularity. The nose is a subtle bouquet of flowers and red fruits To the palate a lively wine refreshing, delicate and well balanced with a very pleasant finish.