



# CHÂTEAU CARIGNAN

GRAND VIN DE BORDEAUX

## L'ORANGERIE DE CARIGNAN - ROUGE AOP BORDEAUX ROUGE



### ◇ GRAPE VARIETIES

60% Merlot, 20% Cabernet Sauvignon, 20% 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 : 12 years  
Density of 5000 vines per hectare  
Mechanical harvest 50 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 young vines, malo-lactic fermentation and ageing in stainless steel tanks under micro-oxygenation.

### ◇ PRODUCTION

On average 100 000 bottles per year.

### ◇ TO SERVE WITH

Easy to drink, this early maturing wine is very fruity and can be drunk as an aperitif or with a mixed grill and with other casual food.  
Also perfect for a quick lunch with pasta or a savory pie.

### ◇ RECOMMENDED TEMPERATURE AND AGEING

Between 13° and 17° C, best consumed : 2 to 5 years.

### ◇ TASTING NOTES

Deep purple hue. Nice aromas of ripe red fruits of black currant and red currant. In the mouth, a fresh wine, supple and fruity.