

Château CARBONNEAU



château carbonneau

2022

PUR JUS

VARIETY

90% Merlot, 10% Malbec.

AROMA

The bright merlot fruit dominates the nose with plummy fruit and a hint of sweet spice.

PALATE

The palate is juicy with black and blue fruits and good acidity and persistence.

VINIFICATION

The bunches are destemmed and following a gentle crush undergo a pre-fermentation maceration for a couple of days to extract the flavours and spices from the skins. Fermentation in stainless steel follows (26°C), with regular pump overs. The wine sees no oak maturation to preserve the intensity and freshness of the fruit.

FOOD MATCHING

Served at around 10-12 degrees C, a moreish red to drink on its own or with pâtes and terrines, a charcuterie platter or a cow's milk hard cheese such as Comte or Gruyere.

REGION

Château Carbonneau was built around 1880, but ravaged by WWII it was reduced to a dairy and cereal farm. Located on the eastern limits of the Gironde where the Communes of Pessac sur Dordogne and Gensac intersect, Château Carbonneau is at 75 metres. In 1992, 3rd generation Wilfrid Franc de Ferrière returned with his New Zealand wife Jacqui and restored first the vineyards and then the winery. Transition is underway to the 4th generation, Hugo, Pierre and Margot, who are seeking to straddle both traditional and contemporary wine styles. Château Carbonneau is organic certified, and biodynamic farming is practiced. As such cattle remain very important. The organic certified vineyards have south to south-west exposure and are aged up to 49 years.

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