





2022 SÉQUIOA ROUGE

VARIETAL

60% merlot, 25% cabernet franc, 15% cabernet sauvignon.

AROMA

This wine was named after the 40 metre tall séquoia which towers over the Château. The nose is of ripe, dark berry and cherry fruits with a hint of oak and spice.

PALATE

The palate is quite complex and well-structured with fine dry ripe tannins and a long finish.

VINIFICATION

The bunches are destemmed and following a gentle crush undergo a pre-fermentation maceration for a few days to concentrate the flavours and spices from the skins. Fermentation in stainless steel follows (26-28°C), for optimal extraction of the fruit and tannins. The wine is aged for 12 months in used French oak barrels.

FOOD MATCHING

Served at around 10-12 degrees C, a classic and versatile Bordeaux red which matches beautifully with a range of dishes including game meats, poultry, porcini mushroom dishes or with a grilled, dark-flesh fish such as flathead or herring.

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.

- chateau-carbonneau.com
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