CARBONNEAU



château carbonneau

2022 VERRIÈRE ROUGE

VARIETAL

80% cabernet sauvignon, 20% merlot.

AROMA

This very elegant wine derives its name from the Château's magnificent Napoleon III conservatory. La Verrière is full-bodied and complex while at the same time preserving a certain suppleness to the fruit. The nose shows some vanilla oak with black fruit conserve.

PALATE

The palate is fine, with structured tannins, excellent acidity and a long, dry and satisfying finish.

VINIFICATION

The bunches are destemmed and following a gentle crush undergo a pre-fermentation maceration for 24 hours to concentrate the flavours and spices from the skins. Fermentation in stainless steel follows (26-28°C) for 20 days to enable the best possible balance between the fruit and the structure of the tannins. The wine is aged for 12 months in new 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 Entrecôte à la bordelaise (served with a sauce of shallots cooked in red wine), rack of lamb, or dishes combining poultry or game meats with chestnuts or porcini mushrooms.

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 $49\ \text{years}.$

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