



Wijnfiche

Château Carbonnieux rouge – G.C.C. Pessac Léognan France (PESSAC-LEOGNAN) – 2017

Domain

Ch. Carbonnieux

Owned by the Perrin family, this 18th century castle has had a 'chai' since 1990 where white and red wine is made using the most modern methods. The domain, which is located ten kilometers south of Bordeaux, is 90 hectares, of which 47 hectares are red vines and 42 hectares are white vines. The average age of the white vines is 28 years. The red vines are slightly older with an average age of 32 years. The calcareous surface is covered with gravel.

Vinification

At the end of April 2017, there was an exceptional drop in temperature that damaged many vineyards in France. Chateau Carbonnieux was not spared despite the favorable location of their vineyards. The result was a very low yield per hectare, but fortunately with high quality. The grapes undergo a slow and gentle extrusion to preserve the roundness and typical minerality. The wine is aged in French oak barrels for 18 months, of which 35% is new wood.

Taste

The red wine of Chateau Carbonnieux is characterized by its elegance, with spicy wood, grilled notes and aromas of black fruit such as cassis, blackberry and cherry. The wine has an accessible character, with soft tannins. It is a true classic.

Food pairing

Meat - red | Meat - grilled | Dessert with chocolate | Fish - swordfish

General information

Type: Red wine

Grape varieties: Merlot (50%), Cabernet Sauvignon (44%), Petit Verdot (4%), Cabernet Franc (2%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 17° C

