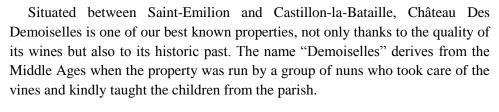


# Réserve de Famille Château des demoiselles

## CASTILLON-CÔTES DE BORDEAUX



Each year, we sort the best grapes that we vinify separately. We take great care with each vintage, aged in oak barrels and in limited production, so we can offer a very great wine.

#### **VINEYARD**

Region: Bordeaux, Rive Droite, France Surface area and plot: 4 Ha « Peyrou »

Soil type: Loamy
Grape varieties: Merlot

Vineyard management: Guyot pruning, de-budding, thinning out leaves, green

harvest, sustainable agriculture Vineyard manager: Philippe Ducourt

### THE WINE

Harvest: Sorting of the best grapes, harvesting in the cool, early morning

Maceration: Pre-fermentation cold maceration of 24 to 48 hours

Fermentation: Alcoholic fermentation in thermo-regulated stainless steel vats at around 26°C then a gentle vatting for 3 weeks at 30°C. Running off and pressing, separation of the press and free-run juice. Malolactic fermentation.

Ageing: Ageing in oak barrels for 12 months (50% new, 50% once-used).

Bottling then ageing in our cellars for at least 24 more months

Average annual production: 3 000 bottles

Oenologist : Jérémy Ducourt

#### TASTING NOTES

Colour: Intense crimson

Nose: Powerful mix of dark fruits, clear oak flavours with a hint of vanilla and a

touch of violet

Mouth: A strong attack with ripe fruit flavours; silky tannins. Notes of grilled hazelnuts, black pepper and spices. A fine, elegant structure with power and a long finish

Food pairings: Red meat, grilled or in a sauce, game, lighlty-spiced dishes, cheeses, chocolate desserts

