

# Château Des Demoiselles - *Réserve de Famille*

AOC CASTILLON-CÔTES-DE-BORDEAUX

Between Saint-Émilion and Castillon-la-Bataille, Château Des Demoiselles is an iconic estate, steeped in medieval history and renowned for the quality of its wines. Each year, a rigorous selection of the finest grapes yields a cuvée aged in oak barrels with meticulous care. Réserve de Famille, produced from a selection of specific plots and in small quantities, embodies this quest for excellence.



## GRAPE VARIETY

Merlot

## TERROIR

1 Ha "Peyrou"  
Loamy

## VITICULTURE

Sustainable agriculture, HVE3 certification.  
Grassing of the rows and soil preparation.

## WINEMAKING

Cold maceration. Fermentation in thermo-regulated vats, malolactic fermentation and ageing in oak barrels.

## TASTING NOTES

Deep purple robe. Aromas of black fruits, vanilla and a hint of violet. Fleshy and fruity palate with silky tannins.

## FOOD AND WINE PAIRINGS

Grilled meats and meats in sauce, game, lightly spiced dishes, cheeses, chocolate desserts.

## TASTING TIPS

Serve between 16°C and 18°C.  
Ideally within the age of 30.