



L'excellent millésime 2005 s'exprime avec générosité dans ce joli Médoc à la robe cerise profonde, au nez de fruits noirs compotés et aux notes épicées. Finement boisé, il offre des nuances de torrefaction et de cèdre. En bouche, il est ample et charnu, avec des tanins croquants. A marier avec toutes sortes de viandes rouges grillées, ou des caillies farcies.



Gold Medal
Paris 2007

Château La chandellière



MEDOC 2005

Cru Bourgeois

Owners:

Hubert et Didier Secret

Location:

Civrac

Type of Soil:

Clay-limestone with gravel for good drainage

Grapes Varieties:

57% Cabernet Sauvignon, 40% Merlot,
3% Cabernet franc

Winemaking Techniques:

Traditional in temperature-controlled stainless steel tanks.

Matured:

In oak barrels.

Production:

13,323 bottles

Tasting Notes

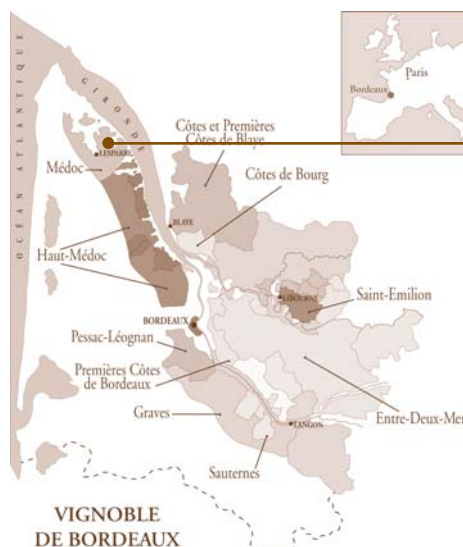
The excellent 2005 vintage reveals itself at its most generous in this lovely deep cherry-red Médoc with its black fruit compote bouquet and spicy hints of vanilla, black pepper and cloves.

It is finely wooded, with touches of torrefaction and cedar.

A full, fleshy wine on the palate, with crisp tannins and a finish showing off crystallised cherry and red fruit jelly flavours.

Thanks to its structure and quality tannins, it shows the great ageing potential that comes only from the ripest Cabernet Sauvignon.

Ideal with all kinds of grilled red meat or with poultry, such as duck breast or stuffed quail.



Château
La Chandellière