

Dernière une belle robe pourpre intense, ce vin puissant et complexe, offre des arômes de griotte, de réglisse et de torréfaction, accompagnés de nuances de cuir et de bois frais. La bouche, épicée et intense en arômes de fruits noirs, est ample et longue, avec des tanins puissants aptes au vieillissement, propres au terroir du Médoc.



Gold Medal
Paris 2008

Château Chantemerle

MÉDOC 2006



Tasting Notes

This wine is not only luminous with a ruby red colour but it turns out to be vigorous and well structured offering kirsch and liquorice scents, roasted aromas along with leather and fresh wood taste.

On the palate it is ample and long lasting with it is spicy notes, giving out intense red fruit aromas. This Medoc AC wine offer a powerful tannin taste making it therefore easy to keep.

Owners:

Frédéric Cruchon

Location:

Gaillan en Médoc

Type of Soil:

Gravels of Gironde

Grapes Varieties:

50% Cabernet Sauvignon, 40% Merlot, 5% Cabernet Franc, 5% Petit Verdot

Winemaking Techniques:

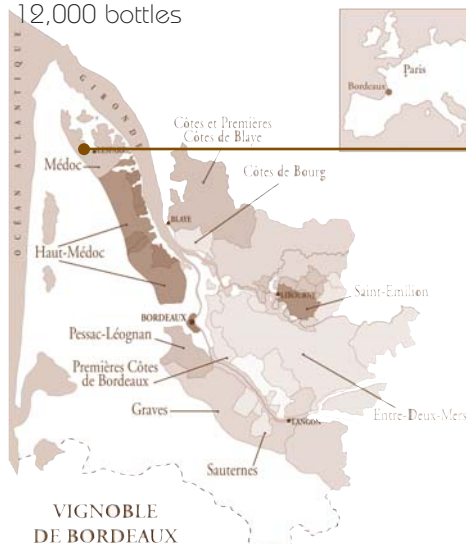
Vinification in stainless steel vats.
Mechanical and Traditionnal harvest.

Matured:

Maturation and ageing in oak barrels

Production:

12,000 bottles



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