











# **Roy Charles 2020**

AOC Côtes de Bordeaux Castillon, Bordeaux, France

Between Saint-Emilion on the West and the Dordogne on the East, Castillon-Côtes-de-Bordeaux appellation reveals a fabulous terroir, cradle of singular wines of which Beau Valet is a reference for the Union de Producteurs de Saint-Emilion product range.

#### PRESENTATION

Renowned thanks to History and the famous Battle of Castillon which ended the Hundred-Year' War, the appellation is overshadowed for a long time.

TERROIR Old sands and clay-limestone soils

IN THE VINEYARD Harvested by plots and grape viarieties selections

HARVEST 14/09/2020

#### WINEMAKING

Filling-in stainless steel or concrete vats with temperature control Pre-fermenting maceration From 20 to 30 days maceration Malolactic fermentation in vats

#### AGEING

Aged in vats from 12 to 14 months

#### VARIETALS

Merlot 85%, Cabernets 15%

Contains sulphites.

## Serve at room temperature.

#### TASTING

This has all the pleasing Merlot fruit associate with the right bank together with good structure and excellent length of flavour.

### FOOD PAIRINGS

Enjoy this smooth wine with roasted and casseroled chicken or try it lightly chilled with barbecued meats.



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