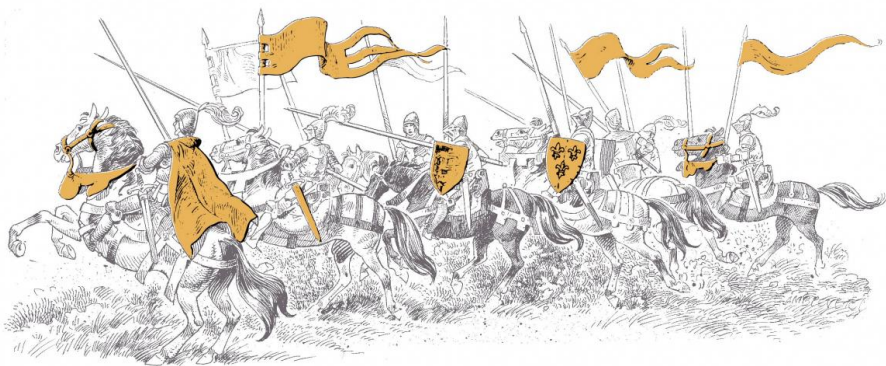


Roy Charles



Roy Charles 2022

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 Roy Charles 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 varieties selections

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%

14 % VOL.

Contains sulphites.

SERVING

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.



UNION DE PRODUCTEURS DE SAINT-EMILION / ARTEVINO

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

