



## Château De France 2019

AOC Pessac-Léognan, Bordeaux, France

One of the oldest estates in the Pessac-Léognan appellation. The estate has been advised by the ROLLAND laboratory since 1996.

This family estate of 40 hectares in the Pessac-Léognan AOC includes 36 hectares of Cabernet Sauvignon and Merlot for the production of red wine, and 4 hectares of Sauvignon and Semillon for the production of white wine.

### TERROIR

Deep gravelly soil from the Pyrenees, sometimes on a chalky-clay subsoil.

### IN THE VINEYARD

Pruning Double and simple Guyot.

Handpicked harvest.

### WINEMAKING

7 to 10 days of alcoholic fermentation.

3 to 4 weeks of maceration.

Temperature control.

Fermentation temperature: 30-32 °C max.

Malolactic fermentation in vats.

### AGEING

New barrels (40%) and one wine for 13 months.

### VARIETALS

Cabernet sauvignon 54%, Merlot 46%

Contains sulphites.

### AGEING POTENTIAL

10 to 15 years

### TASTING

This wine can be aged for many years.

### VISUAL APPEARANCE

Deep red ruby color.

### AT NOSE

Intense nose of red berries (blackcurrant, blue berry and cherries) and gingerbread.

### ON THE PALATE

A spicy, liquorice wine with elegant and well-ripened tannins, refined oak aromas and a smoky note on the finish. Impressive length.

### FOOD PAIRINGS

Any grilled meats.



## REVIEWS AND AWARDS

**JAMES SUCKLING.COM**

94/100  
James Suckling

**WINE ENTHUSIAST**

93/100  
Wine Enthusiast

**Decanter**

92/100  
Decanter

**Wine Cellar Insider**

90-92  
The Wine Cellar Insider

**Yves Beck**

90/100  
Yves Beck - Beckustator

**vinous**  
Antonio Galloni  
explore all things wine

92  
Vinous

**wine doctor**  
by Chris Kestek

90-92  
The Wine Doctor

**JEB DUNNUCK**

90  
Jeb Dunnuck

**Robert Parker**  
WINE ADVOCATE

90-92  
Robert Parker

**Wine Spectator**

91  
Wine Spectator

