



Château Coquillas 2022

AOC Pessac-Léognan, Bordeaux, France

Family property of 40 hectares in Pessac-Léognan.
An estate that has an original terroir with a plot named "Coquillat" which is full of fossils dating back 19 million years!

TERROIR

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

IN THE VINEYARD

Double and simple Guyot pruning.
Handpicked.

WINEMAKING

7 to 10 days of alcoholic fermentation.
3 to 4 weeks of maceration in 130 hl and 85 hl vats.
Temperature control. Fermentation temperature: 30 °C max.
Malolactic fermentation in vats.

AGEING

Barrels of 2 and 3 wines during 12 months.

VARIETALS

Cabernet sauvignon 50%, Merlot 50%

Contains sulphites.

VISUAL APPEARANCE

Glistening garnet color.

AT NOSE

Black berry, black currant, morello cherry and menthol aromas.

ON THE PALATE

Refined and charming on the palate, associating mineral notes with fruity flavors and an impressive tannic structure.

FOOD PAIRINGS

A déguster sur toutes viandes grillées ou rôties, brie ou picodon sec.

