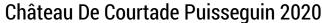
# CHÂTEAU DE COURTADE





AOP Puisseguin-Saint-Emilion, Bordeaux, France

Château De Courtade is the story of 2 people: the owner and his tenant, gathered around the passion of the wine. Located on a hillside, vines take advantage of an optimal exposure

and produce exceptional grapes. Magnified by ageing in french oak barrels, the wine is a modern expression of its little appellation.

### TERROIF

Clay-limestone soils

# IN THE VINEYARD

Harvested by plots and grape varieties selections

### HARVES1

14/09/2020

## WINEMAKING

Gravity flow winemaking with temperature control Pre-fermenting maceration From 25 to 30 days maceration

## AGFING

Aged in French oak barrels from 12 to 14 months

## VARIFTAL

Merlot 100%

## TECHNICAL DATA

Surface area of the vineyard: 0.83 ha

Contains sulphites.

## SERVING

Serve at room temperature.

## AT NOSE

This wine reveals a nice complex nose of red fruits aromas and wooden notes.

## ON THE PALATE

In the mouth, good tannic structure, roundness and silky smoothness; ripe fruits aromas subtly associated with delicate oaky flavours. A luscious wine with wonderful length.

## FOOD PAIRINGS

Pair with roasted or braised meats and strong, semi-mature cheeses.







