CHÂTEAU DE COURTADE





AOP Montagne-Saint-Emilion, Bordeaux, France

Montagne Saint-Emilion appellation lies just outside the village of Saint-Emilion, between Pomerol and Saint-Emilion and covers around 1 600 hectares of vineyards. Château De Courtade is the story of 2 people: the owner and his tenant, gathered around the passion of the wine. Located in the top of Montagne Saint-Emilion, vines are on clays and give a generous and complex wine.

TERROIF

Clays

IN THE VINEYARD

Harvested by plots and grape varieties selections

HARVES1

23/09/2019

WINEMAKING

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

AGEINIC

Aged in vats from 12 to 14 months

VARIETAL

Merlot 100%

TECHNICAL DATA

Surface area of the vineyard: 3.32 ha

Contains sulphites.

SERVING

Serve at room temperature.

TASTING

A fruity and elegant wine, expressing fresh fruit flavours. On the palate, the wine is very round with soft and well-matured tannins. While approachable and ready to drink upon release, may also be cellared for five to ten years, giving a softer, more complex wine.

FOOD PAIRINGS

This wine can be drunk now or left to develop for two years. Serve at room temperature and match with hearty, savoury dishes such as mushroom stroganoff or roast leg of lamb.







