



Vignobles
CHATELIER
CANTELAUDETTE 33500 ARVEYRES

**Château
Cantelaudette 2014**
CUVÉE PRESTIGE
AOC Graves de Vayres Rouge



Gencode :
339725499001



Geographical location :

Between Bordeaux and Libourne, the vines lie on the plateau overlooking the Dordogne. The river and nearby ocean contribute to the mild climate.



Grape variety and soil :

Soil : **Silt and clay-sand**

Grape variety : **100 % Merlot.**



Growing methods :

Rigorous canopy management, sustainable agriculture, respect of the fruit and environment :

- **thinning of shoots** to prevent overcrowding of the vegetation,
- **removal of late-ripening bunches** at the start of véraison (when the grapes change colour).



Vinification :

We pick the grapes with our own machine, so we can choose the best date to start. Equipped with a built in destemmer so **the grapes do not stay in contact with the stems and leaves.** The grapes are then sorted on a vibrating table.

Fermentation takes place at a controlled temperature of 28°C, with daily pumping over. We alternate **traditional pumping over with air with pumping over with nitrogen**, as the latter enables the pomace cap to be thoroughly broken up. The vats are racked at a density of 1040. **After alcoholic fermentation**, during maceration, the vats are **pumped over without any contact with air.** After tasting the wine is run off.

Malolactic fermentation follows: the wine is kept at 20°C. **The lees are stirred gently every day to give body and volume.** The wine is then racked again, in contact with air; it is important to properly oxygenate the wine at this stage, with the arrival of the cold weather, it will breathe and release any reductions. **The wine is aged partly in barrels and partly in vats**, and blended on the basis of tastings.



Our oenologist's tasting notes :

Powerful aromatic intensity with notes of mocha, nougat and fig jam giving a strong impression of sweetness, **lots of body and a velvety texture.**

Ripe, plump tannins, lingers on the palate with aromas of black fruit and crème brûlée; a very appealing, **warm, expressive wine.**

Open an hour before drinking.

Serve at between 14 and 17°C.

Appetizers, charcuterie, red meat, grilled dishes, game, cheeses and chocolate or red fruit desserts.

Jean-Michel Chatelier, Ower - Winegrower

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