



Vignobles
CHATELIER
CANTELAUDETTE 33500 ARVEYRES

Château Cantelaudette 2015

CUVÉE TRADITION
AOC Graves de Vayres Rouge



Gencode :

3397253020006



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. **It is then aged in vats** for twelve months.



Our oenologist's tasting notes :

The wine has a bright cherry red colour. **The nose has good intensity** with aromas of roasted meat, **developing notes of red fruit and spices on aeration**. **The fresh, lively palate** is characterized by fresh fruit, predominantly strawberries. Very soft tannins contribute to an expression of the classic Bordeaux style with the emphasis on balance and aromatic finesse.

Your winegrower's recommendations : piperade, tortillas, red meat (lamb, mutton, beef) and white meat (poultry, game), a selection of cheeses (cantal, goat's, sheep and cow's milk cheeses).

Serve between 15 and 17°C.

Jean-Michel Chatelier, Owner - Winegrower

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