



Vignobles
CHATELIER
CANTELAUDETTE 33500 ARVEYRES

Château Jeantieu 2014

AOC Graves de Vayres Rouge



Gencode :

3397253080000



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

mob +33 (0) 6 07 87 63 42 - tél +33 (0) 5 57 24 84 71 - fax +33 (0) 5 57 24 83 41 - jm.chatelier@orange.fr

www.vignobles-chatelier.com