

| <i>Code</i> | <i>Producer</i> | <i>Country</i> | <i>Region</i> |
|------------------------------------|--------------------|----------------|---------------------|
| PIOCDB | Château Chanteloup | France | Bordeaux |
| <i>Varieties</i> | <i>ABV</i> | <i>Oak</i> | <i>Capsule Type</i> |
| 50% Merlot, 50% Cabernet Sauvignon | 13% | No | Cork |



Background

Owned by the Pion family, the vineyard covers 80 hectares, 72 of which are dedicated to growing vines. Located in a village overlooking the Garonne and the Entre-Deux-Mers, the clay-limestone and gravelly soils allow the vines to thrive.

Winemaking

The grapes from vines with an average age of 50 years, are mechanically harvested at optimum ripeness and following destemming, the grapes undergo a cold maceration. Fermentation then takes place, maintained at 25 degrees, with skin contact and daily pumping over. And after malolactic fermentation the wine is allowed to age in stainless steel tank before bottling.

Tasting & Pairing

Expressive, vibrant claret, the 50% Cabernet in the blend providing structure and backbone. Plummy fruit and cassis with earthy spice and supple tannins.

Grilled steak and lamb or a shepherd's pie. Milder British Cheese - Cheshire and red Leicester.

Sustainability & Extra Information

n/a

BBS

WINE IMPORTERS

BARTON BROWNSDON & SADLER LTD
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