



Wijnfiche

Château de Côme C.B. | St.-Estèphe | BIO France (SAINT-ESTÈPHE) — 2018

Domain

Château de Côme

Maurice Velge from Antwerp realized his dream in 1997 with the start of Château Clauzet. Together with José Bueno, who was active at Baron Philippe de Rothschild for 23 years, he expanded this wine domain from 10 hectares to the current 30 hectares. Maurice and his wife Michèle are very proud to be Flemings in Saint-Estèphe. Château de Côme has 7 hectares, partly Cabernet Sauvignon and partly Merlot. The terroir consists of gravel and limestone, on which vines stand with an average age of 40 years. Every year 40,000 bottles are bottled on this domain.

Vinification

The grapes are picked manually, after which a strict selection is made on the domain. The maceration takes roughly 21 days, followed by maturation in oak barrels, of which 25% are replaced annually. This ageing phase takes 12 to 14 months, before bottling.

Taste

We notice a deep ruby red color with a complex nose of red and black fruits with a hint of vanilla. On the palate, we obtain a full-bodied, rich and fruity wine with a lot of finesse and elegance, supported by fine tannins. A long finish completes this wine. This wine is one of the most accessible of the appellation.

Food pairing

Meat - red | Cheese - hard | Roast beef | Meat - grilled | Game | Leg of lamb

General information

Type: Red wine

Grape varieties: Merlot (45%), Cabernet Sauvignon (45%), Petit Verdot (10%)

Viticulture: Organic

Storage (years): > 10

Serving temperature: 16 - 18°C

Taste profile: Smooth juicy

