



Wijnfiche
**Château Charmail – C.B. Haut – Médoc
France — 2016**

Domain

Ch. Charmail

Château Charmail was founded in the mid-19th century. The château is located along the Gironde, in the municipality of Saint-Seurin de Cadourne, on the border with the appellation Saint-Estèphe. The area of the vineyard is 22 hectares. In 1982, the chateau was bought by Olivier Sèze, who completely renovated the vineyards and wine cellars. Since then, Château Charmail has been widely praised in the international press. Château Charmail was founded in the mid-19th century. The château is located along the Gironde, in the municipality of Saint-Seurin de Cadourne, on the border with the appellation Saint-Estèphe. The area of the vineyard is 22 hectares. In 1982, the chateau was bought by Olivier Sèze, who completely renovated the vineyards and wine cellars. Since then, Château Charmail has been widely praised in the international press.

Vinification

The vines are 30 years old. Harvesting is done manually. The grapes soak in the juice (cuvaison) for 15 days, at 5 ° C, followed by a fermentation of 7 days, at 29 ° C, and a skin contact after the fermentation of 10 days. The wine is aged for 1 year in oak barrels, 1/3 of which is renewed annually. The wine is bottled unfiltered the following spring.

Taste

The wine has a beautiful, fruity bouquet with red cherry and wild berries, lively and charming. The high taste intensity is accompanied by fine tannins and a medium body, crunchy at the start, with a balanced acidity, nicely integrated oak and a long finish.

Food pairing

Meat - red, grilled | Meat - red,roasted | Beef Wellington

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (42%), Merlot (36%), Cabernet Franc (12%), Petit Verdot (10%)

Viticulture: Traditional

Storage (years): + 5-7

Serving temperature: 16-18°C

Taste profile: Complex with firm tannins

