

Château Citran – C.B. | Haut-Médoc France (MEDOC-HAUT-MEDOC) — 2016

Vinification

Harvesting is done mechanically and manually. On the estate, the wine matures in barrique for 15 months, 1/3 of which are new barrels.

Taste

The wine has a very concentrated deep colour. In the nose very pleasant with hints of gingerbread and toasted bread, fruity with impressions of wood. On the palate, this wine is full from the start, in the mid-palate there are very good fruit aromas and it is round across the board. In the finish, some spicy notes and fruit.

Food pairing

Meat - grilled | Poultry

General information

Type: Red wine

Grape varieties: Merlot (49%), Cabernet Sauvignon (43%), Cabernet Franc (8%)

Storage (years): > 10

Serving temperature: 16°-18°

