

CHATEAUCHANTELOISEAU

AOC GRAVES ROUGE



HISTORICAL :

The Latrille-Bonnin estates are located at the southern tip of the Graves appellation and cover nearly 80 hectares of vines, including 48 hectares in the Graves AOC. Château Chanteloiseau has seen 6 generations succeed one another, the last of which is represented by Christophe Bonnin. Château Chanteloiseau produces white and red Graves wines.

TERROIR :

Gravel.

SURFACE :

33 hectares.

GRAPE VARIETIES :

60 % Cabernet Sauvignon
35 % Merlot
5 % Cabernet Franc



VINIFICATION AND AGEING :

Vinification in thermo-regulated vats.
Vatting time of 4 weeks.
Aged 12 months in French oak barrels.
Bottled at the Château.

SERVICING AND PAIRING :

Service temperature : 17 / 18 °C.
Decant one or two hours before tasting. Wine is not treated, deposit is natural. This wine will match roasted beef, duck, games and a choice of cheeses.: Comté, brebis, sheddar.

CULTIVATION :

Plantation density de 5000 pieds/ha.
Planting and maintenance of hedges. Manual harvesting.

