

Château Cantinot 2016



AWARDS

Decanter DWWA 2021 : 85/100
Andreas Larsson 2022 : 91/100

Appellation of controlled origin : AOC Blaye-Côte de Bordeaux

Localisation : Berson and Cars

Area : 12 ha

Blending : 55% merlot, 35% cabernet-sauvignon, 10% cabernet-franc

Terroir : gravels, clay and limestone soils

Density : 4000 foots/hectare

Average years old vines : 35 years

pruning of the vine : double Guyot

Vine growing : natural grass under foots, mecanic weeding and stripping, conventional agriculture

Harvesting : by the machine, automatic sorting table

Average yield : 45 hl/ha

Winemaking : alcoholic fermentation in oaks vats (50Hl-70Hl). Cold pre-alcoholic fermentation, light pumping over and pigeage. Integral vinification in oak

Wine aging : 18 month in wooden tanks

Bonding / filtration : none

Bottling : Bottled at the Château

We have notes of morello cherries, sweet spices with a touch of balsamic. Beautiful mouth dense and tasty, rich and compact with firm and vigorous tannins.

Finish rather long with an intense and persistent retro-olfaction and a nice freshness. A very beautiful wine expressive and open. It is a wine that combines drinkability, quality, pleasure.

Emblematic cuvée of the property, the Château Cantinot is a clever blend of merlot, cabernet-sauvignon and cabernet-franc. Each grape variety brings its specificities: merlot for its fruit and roundness, cabernet-sauvignon for its tannic structure and sweet spices, and cabernet-franc for its freshness.

How to taste it?

To appreciate it in youth, do not hesitate to marry it with beautiful meats accompanied by grilled vegetables with aromatic herbs. On more advanced vintages, we adore it with, for example, a chicken supreme with morels, dishes in sauce accompanied by mushroom frying pans.