

Château German

AOC Castillon Côtes de Bordeaux



APPELLATION : AOC Castillon / Côtes de Bordeaux

GEOGRAPHICAL SITUATION: Saint Magne de Castillon

SOILS: Sandy, subsoil on base of iron and clay

DENSITY OF PLANTATION: 5000 to 6000 plants per hectare

SURFACE : 56 hectares

MEDIUM AGE OF THE VINEYARD: 35 à 40 ans

GRAPE VARIETIES: Merlot noir 70 %, Cabernet Sauvignon 20 %, Cabernet franc 10 %

GRAPE PRODUCTION:

- **Work of the vines:** grass growing every other row
- **Method of production:** reasoned protection
- **Pruning:** double guyot
- **Green operations:** de-budding, suckering, leaf removal, thinning and green harvesting
- Maturity controlling (taste, quantitative, analytical of the grapes of each plot)
- Mechanical and manual harvesting

WINEMAKING:

- Plot selection and sorting in the vines and in the winery
- Total de-stemming
- Fermenting of the must in stainless steel tanks thermo regulated
- Maintaining fermentation temperatures around 28 °C
- Pneumatic pressing

AGEING:

- Ageing with controlled airing and temperatures during 12 to 24 months

TASTING:

Intense colour, ruby reflections, shiny

Nose: black fruit, blackberry, blackcurrant, blueberry with toasted notes
Authenticity of the terroir through the tannic structure and fruitiness of the wine

The nature of the sandy-gravelly soil acts as a flavor enhancer and is found in the minerality of this wine.



90/100