



Non-contractual document

## Château CARUEL 2016 COTES DE BOURG

### OVERVIEW

This property has been run by a succession of fathers and sons since the 18th century. In 1730, the first wine-maker of this domain was Charles Auduteau. One hundred years later, his grandson Pierre, started expansion and rebuilt the face of the head wine-growers house. Four generations later, in 1922 Jean-Hector and then in 1960 Francis, started restructuring the plot-holding by buying numerous small patches of land in the immediate vicinity. They selected carefully the vines they planted over time in the newly acquired land. Today Château Caruel is managed by Jacqueline Auduteau and her son Thierry.

### VINEYARD

**Soil:** Siliceous-clay and iron-rich gravelly soil which characterise the wines from Bourg.

**Surface:** 21 hectares

**Location:** The vineyard is located on the first slope along the Gironde River.

**Grape varieties:** 60% Merlot/ 20% Malbec/ 10% Cabernet Sauvignon/ 10% Cabernet Franc

### VINIFICATION

Classical vinification in thermo-regulated stainless steel and concrete vats.

### WINE TASTING

Dark and intense colour showing a deep concentration. Nice dark fruits aromas with subtle notes of white flower and white fruits. The attack is straight and opens up elegant tannins, ripe and tight. The generous final offers wonderful ripe tannins.

### MATCHING FOOD AND WINE

Serve at 17-18°C with Beef tenderloin, fillet of duck breast or lamb stew. This wine will enhance a good selection of cheeses.

### AWARDS

Silver Medal Lyon 2018



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