

CHATEAU VIEUX CHAIGNEAU



Château Vieux Chaigneau, Without added sulfites,
Lalande-de-Pomerol, 2020
AOC Lalande-de-Pomerol, Bordeaux, France

Château Vieux Chaigneau
Château Vieux Chaigneau 7 Chatain, 33500 Néac
chateauxvieuxchaigneau.fr

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



Château Vieux Chaigneau, Without added sulfites, Lalande-de-Pomerol, 2020

AOC Lalande-de-Pomerol, Bordeaux, France

The cuvée Without added sulfites du Château Vieux Chaigneau is an explosion of fruit that takes care of its environment.

PRESENTATION

This wine is the result of a commitment and a special requirement. Always with the aim of revealing the best of its terroir this 100% Merlot cuvée was elaborated without adding sulphites. It is Terra Vitis certified for sustainable viticulture: Winegrowers have optimised the use of natural resources to cultivate the vine and chemical treatments are only used as a last resort.

THE VINTAGE

This year 2020 will remain marked as a great vintage, especially on the right bank of Bordeaux, thanks to the Merlot grape that was harvested at the optimum of its maturity, just before the rains of late September. This grape majority at Château Vieux Chaigneau gives us a high quality.

TERROIR

Located in the town of Néac, the 100% Merlot grape comes from a plot of about 0.5 hectares selected for the quality of its fruits. The vineyard has one of the best terroirs of the Lalande de Pomerol appellation, 1km from the famous Château Petrus. The vines are grown on sandy-silty and clay soils, without herbicide, the estate is certified Terra Vitis.

WINEMAKING

Vinification in cement vats where the wine will remain 8 months before bottling. No sulphites are added during vinification. Sulphites usually inhibit undesirable yeasts or bacteria and protect the wine from oxidation. Thus, this wine requires perfect grapes, great attention and many analyses during the winemaking to ensure that it remains healthy.

VARIETAL

Merlot 100%

14 % VOL.

No sulphites.

SERVING

To be tasted fresh (15°C) and ideally after a carafage to oxygenate the wine so that it develops all its aromas. Opening the bottle 1 to 2 hours before the tasting is a very good alternative that also allows an explosion of aromas.

VISUAL APPEARANCE

A deep and bright red color.

AT NOSE

The nose releases mainly aromas of red fruits such as cherry and strawberry.

ON THE PALATE

The palate is rich and very fruity with a perfectly balanced structure with soft tannins.

FOOD PAIRINGS

The cuvée Sans sulfites du Château Vieux Chaigneau will be ideal on red meats, around a barbecue or to accompany your chocolate desserts.

