

CHATEAU CASTAING

COTES DE BOURG ROUGE

Cotes de Bourg

STYLE: Red

TYPE: Still

WINEMAKER: Christophe Bonnet

APPELLATION: Cotes de Bourg

GRAPE VARIETIES: Merlot 80%, Cabernet Sauvignon 20%

SOIL: Clay limetstone soils

VINIFICATION: Maceration for 15 days, moderate pumping over to avoid over extraction. Low temperature fermentation at 27 degrees.

AGING: Ageing in French oak barrels and 25% at new oak barrels for several months depending on vintage

TASTING NOTES: A red ruby color with a deep fruit aroma reveals a great wine. It has a beautiful nose on the first attack with hints of oak. On the mouth it has a nice toasted notes with soft tannins.

AVAILABLE SIZES (L): 0.750

