



#### WINEMAKER

Christophe Bonnet

#### FARMING

Organic

#### VARIETALS

Cabernet Sauvignon, Merlot

#### FEATURES

Vegan

#### ABV

13.5%

#### AVAILABLE SIZES (L)

0.750



# Castaing

## Cotes de Bourg

FRANCE, BORDEAUX, COTES DE BOURG



### WINERY OVERVIEW

This 30-hectare (74-acre) estate with its rich history has been in the same family since 1876. Five generations of accomplished wine growers have passed their skills on to Christophe Bonnet. In modern times when performance and speed are of paramount importance, BONNET & Fils is a haven where a return to established traditions is quite refreshing.

### VINEYARD

Cotes De Bourg

### TERROIR

Clay limestone soils

### VITICULTURE

The Côtes-de-Bourg is located on the right bank of the Dordogne and Gironde rivers, a few kilometers from the city of Bordeaux. The variety of soils is rich, and depending on the châteaux, clay, limestone, sand, and quaternary silt are found. Côtes-de-Bourg is its meso-climate, which gives it slightly more sunshine, less extreme temperatures, and less rainfall than the rest of Bordeaux.

### VINIFICATION

Maceration for 15 days, moderate pumping over to avoid over-extraction. Fermentation at low temperature (27°). Pneumatic pressing. Very low Sulphur content during élevage, maintained at 16 mg/l.

### 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.

