



BORIE-MANOUX

Château Chantemerle

CRU BOURGEOIS

MEDOC

2018



A family estate with 21 hectares of vines, gravelly, sandy and clay-limestone soils make up the plots of very different ages, ranging from young plantings to over 50 years old. Cabernet Sauvignon, Cabernet Franc, Petit Verdot and Merlot are worked throughout the year with the greatest care to ensure that the grapes reach perfect ripeness, perfect maturity. Since the foundation of the estate, the whole harvest has been produced at Château Chantemerle. Several vintages have been won medals in various competitions.



VINEYARD

SOIL :

Gravel, Sand, Clay-limestone

GRAPE VARIETY :

60 % Cabernet Sauvignon

35 % Merlot

3 % Petit Verdot

2 % Cabernet Franc



CERTIFICATION :

Haute Valeur Environnementale 3



WINE MAKING PROCESS

Fermentation from 21 to 28 days in temperature-controlled vats. Maturing in oak barrels during 12 months.



TASTING

On the palate this wine expresses notes of juicy/pulpy cassis, wild raspberry and slight notes of small wild red berries associated with touches of lilac, rose, racy minerality, cardamom, raspberry leaf as well as small hints of spices, tobacco, with a subtle hint of mocha and vanilla..



MATCHING WITH FOOD

Ideal with stewed lamb, duck thin strips, a rib of beef, ravioli with ceps or mushroom soup.



TASTING NOTE(S)

JAMES SUCKLING - 88/100 pts

DECANTER - 88 pts

RVF - 90 pts

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