

# CHÂTEAU CANTELOUP

## APPELLATION MÉDOC



*Château Canteloup is the second wine of Château La Gorce, Médoc Cru Bourgeois which is in a single plot that stretches over a south and west facing knoll, north to Saint-Estèphe appellation. The proximity to the Gironde River gives it a temperate climate averting the spring frosts.*

### **Tasting notes :**

*Deep ruby coloured. The nose is fine and elegant with a good aromatic presence, very fruity, with hints of spices. Supple, well-balanced. Fine tannins. Good length of finish, delicately wooded.*

*Owner :* FABRE Family

*Vineyard :* 55 hectares

*Soil :* gravels

*Grape Varieties :*

45 % Cabernet Sauvignon, 55 % Merlot

*Average age of vines :* 15-20 years old

*Production et Vinification :*

300 000 bottles per year. The grapes are picked fairly late, destalked, sorted, lightly crushed and the fermented in stainless steel vats with total temperature control. They remain in vats for 18 to 21 days for maximum extraction. The wine is then put into oak casks in an old semi-underground cellar where it is matured for 18 months before being bottled.