

Château Couronneau

## MACÉRATION, BORDEAUX SUPÉRIEUR

Rouge - Bordeaux

### Agricultural Method :

Biodynamie

### Presentation

100% Merlot macerated whole bunches

15 months in amphoras



MACÉRATION  
DE  
**COURONNEAU**  
VIN ÉLEVÉ EN AMPHORE

## CHÂTEAU COURONNEAU

### History

The Cartier family, descendant of the famous Jacques Cartier who discovered Canada, lived in Couronneau during more than three centuries, and was buried there. With them, started the new start of this austere Castle by becoming a large wine producer since the XVIIth century. Christophe, after a start as a négociant decided not only to become a winemaker, but to do it organically.

### Vines & Wines

Vineyards size

38,33 Hectares (16 Acres)

Farming

Organical farming Certified Ecocert since 2000

The top value of the domaine

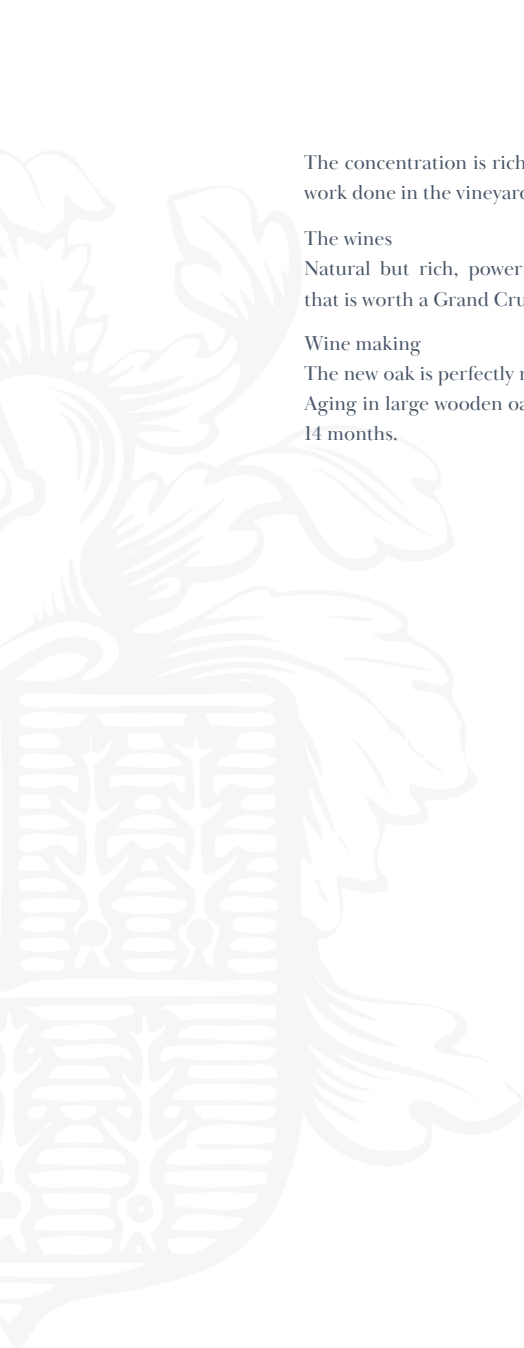
Everything is made for quality; the work in the vineyards, the new plantations, the weed planting, the selection, the high trim, the work on leaves to optimize maturity, the low yield to get a natural concentration: an « Haute Couture » vinification.

Located on the top of the slope, and well drained. Perfect for sun, and no risk of rot.

Gold medal 2016 Millesime Bio

A few woods

Organically certified since 2000, many medals and top tasting notes. Nice fruit and structure, with a lot black fruit aromas (berries, black berries)



The concentration is rich, powerful but natural. He gets it because of the work done in the vineyards and the meticulous control of the harvest.

The wines

Natural but rich, powerful; Bordeaux that have natural concentration, that is worth a Grand Cru.

Wine making

The new oak is perfectly married with the body of the wine.

Aging in large wooden oak to get the balance and harmony, bottling after 14 months.