



JAMES SUCKLING.

93
pts



Château Carteau

CÔTES DAUGAY 2015

SAINT-EMILION GRAND CRU

WINEMAKER

Jacques Bertrand who works closely with the Michel Rolland laboratory

APPELLATION

Saint-Emilion Grand Cru

REGION

Bordeaux

GRAPE VARIETIES

70% Merlot, 25% Cabernet Franc, 5% of Cabernet Sauvignon

HISTORY

The estate dates back to 1850 and now covers 40 acres (16 hectares). For five generations, the Bertrand Family has taken care of this land in Saint-Emilion with passion and high respect for the terroir.

TERROIR

The clay-limestone soil with some deep sand and gravel is located on the hillside south of Saint-Emilion at the foot of the Tertre Daugay. The vines average 30 years.

DENSITY

6,500 vines per hectare.

VINTAGE

The 2015 vintage had ideal weather conditions creating a powerful wine with great subtlety. Harvest was from September 17th - October 2nd.

CULTURE & VINIFICATION

The grapes of the domaine are grown using sustainable methods and are entirely hand harvested. The vinification takes place in stainless steel and concrete thermo-regulated vats. The wines are aged in oak barrels (50% 1-year-old oak and 50% of new oaks) for 12-15 months.

TASTING NOTES

Deep and intense garnet color. Complex and powerful aromas of red and black fruits with toasty notes. Concentrated and powerful on the palate.

FOOD PAIRING

Excellent with grilled meat especially beef, veal and game.

TEMPERATURE

Serve at 62°F (17°C)

TECHNICALS

Alcohol: 14.5%, Total Acidity: 3.5 g/l, PH: 3.72, Residual sugar: <2 g/l.

PRODUCTION

5,000 cases

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one