

CHATEAU VIEUX CHAIGNEAU



Château Vieux Chaigneau, Without added sulfites,
AOC Lalande-de-Pomerol, Rouge, 2019
AOC Lalande-de-Pomerol, Bordeaux, France

Château Vieux Chaigneau
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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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The cuvée Without added sulfites du Château Vieux Chaigneau is an explosion of fruit that takes care of its environment.

PRESENTATION

This wine is the result of a commitment and a special requirement. Always with the aim of revealing the best of its terroir this 100% Merlot cuvée was elaborated without adding sulphites. It is Terra Vitis certified for sustainable viticulture: Winegrowers have optimised the use of natural resources to cultivate the vine and chemical treatments are only used as a last resort.

THE VINTAGE

The 2019 vintage is one of the great vintages. A too mild winter balanced by a very cool spring then frost warnings from late March to mid-May that scared all the vineyards of Bordeaux, fortunately without damage. The flowering went smoothly but it was then necessary to face the great heat of the summer, which were miraculously balanced by heavy rains during this summer season. They gave the grapes the freshness and strength they need before they are harvested. These high temperatures are the reason for the success of the Cabernets for this 2019 vintage, they resist much better to the drought than their colleague the Merlot, and their quality is only better. As a result, the proportion of Cabernet Sauvignon in the Grands Vins on the right bank has steadily increased in recent years.

TERROIR

Located in the town of Néac, the 100% Merlot grape comes from a plot of about 0.5 hectares selected for the quality of its fruits. The vineyard has one of the best terroirs of the Lalande de Pomerol appellation, 1km from the famous Château Petrus. The vines are grown on sandy-silty and clay soils, without herbicide, the estate is certified Terra Vitis.

VINIFICATION

Vinification in cement vats where the wine will remain 8 months before bottling. No sulphites are added during vinification. Sulphites usually inhibit undesirable yeasts or bacteria and protect the wine from oxidation. Thus, this wine requires perfect grapes, great attention and many analyses during the winemaking to ensure that it remains healthy.

No sulphites.

SERVING

To be tasted fresh (15°C) and ideally after a carafage to oxygenate the wine so that it develops all its aromas. Opening the bottle 1 to 2 hours before the tasting is a very good alternative that also allows an explosion of aromas.

VISUAL APPEARANCE

A deep and bright red color.

AT NOSE

The nose releases mainly aromas of red fruits such as cherry and strawberry.

ON THE PALATE

The palate is rich and very fruity with a perfectly balanced structure with soft tannins.

FOOD PAIRINGS

The cuvée Sans sulfites du Château Vieux Chaigneau will be ideal on red meats, around a barbecue or to accompany your chocolate desserts.

