



# Vignobles de Bordeaux

BRUNOLAFON  
wine selection



## Château Chantelune, AOP Margaux, Red, 2018

AOP Margaux, Bordeaux, France

Chantelune is quite simply a wine that represents all that is wonderful about the Margaux appellation. A wine which is full bodied and round on the palate but that offers also the tender side of the appellation. Leaving a wonderfully warm pleasing feeling on the palate that persists until you can't help yourself but to go back for more. Pure perfection!

### PRESENTATION

The wolf on the label is singing (Chante) at the moon (Lune). This is an homage to the previous owner who began his working life as a woodsman and always said that the finest wood was cut during the full moon. It would be stronger and fewer imperfections. One could now jokingly say that José himself works under the full moon. His job as director at Chateau Cantenac Brown means that most of his work at his own vineyard happens at night...

### WINEMAKING

Healthy viticulture that respects the environment, with de-stemming, leaf stripping, dehulling, green harvesting if necessary. Maceration and fermentation partly in stainless-steel tanks and oak barrels at 28°C. Ageing in oak barrels (45% new barrels) for 15 months.

### VARIETALS

Cabernet sauvignon 65%, Merlot 35%

### 14 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

17°C / 63°F

### AGEING POTENTIAL

Over 15 years

### TASTING

The wine is tight and firm, with a fresh core, black fruits and fairly high acidity, along with a real tannic hold. Very good quality with lots to enjoy, and great finessing of oak on display.

### FOOD PAIRINGS

Margaux will go perfectly with game, lamb, beef, veal, truffles. Cheeses: reblochon or goat cheese.

