

Château Cantegric

AOC Haut-Médoc - 2021 - **RED**



PRESENTATION

This small estate was purchased in 1975 by Pierre Bosq, the father and grandfather of the current managers of Château Liouner. Situated half on gravelly soils and half on clay-limestone soils, the vineyard of EARL Bosq et Fils has expanded, with a particular focus on viticulture. The soil is fully tilled or under-vine plowing is practiced, with cover cropping in more vigorous parcels. The HVE3 certification allows for integrated pest management with maximum respect for the environment. Green work is essential, with systematic shoot thinning and leaf removal based on parcel needs.

THE WINE

VARIETALS: Merlot, Cabernet sauvignon

WINEMAKING / AGEING: Pump-overs and rack-and-return are performed during alcoholic fermentation, followed by maceration that can last up to two weeks. The wine is then drawn off, with part aged in barrels and the other part left in tanks to preserve freshness, liveliness, and fruitiness.

TASTING

This wine has a beautiful deep red color.

It opens with accents of cherry, blackberry, and sweet spices of great intensity.

The smooth palate balances dark fruit flavors with well-structured tannins, with a pleasant lingering finish.

SERVING / FOOD PAIRINGS

SERVING: 16°C

FOOD PAIRINGS: Grilled Lamb Chops with Rosemary, Beef Bourguignon or Roast Duck with Cherry Sauce.



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