



CHATEAU LE VIEUX CHENE

AOP Bordeaux - 2023 - **RED**

PRESENTATION

Standing tall in the vineyard, the old oak tree – le vieux chêne – has witnessed generations of growers, harvests, and seasons.

It's a symbol of patience, strength, and balance. Just like the wine that bears its name.

Château Le Vieux Chêne is a tribute to the deep roots of Bordeaux: rich soils, timeless savoir-faire, and a respect for nature. Each vintage captures the essence of the land - structured yet supple, powerful yet refined.

It's not a wine that shouts. It speaks softly, with confidence. For those who know that true strength lies in staying grounded.

THE WINE

VARIETALS: Merlot 55%, Cabernet sauvignon 44%, Cabernet franc 1%

WINEMAKING / AGEING: Traditionnal winemaking in vats.

TASTING

A classic Bordeaux with a modern touch.

On the nose, ripe blackcurrant, plum, and a hint of cedar and spice.

The palate is smooth and well-structured, with fine tannins and a lingering, elegant finish.

SERVING / FOOD PAIRINGS

SERVING: Best served at 16°C

FOOD PAIRINGS: Red meat Cheeses

