



LES CHARTRONS

AOC Bordeaux - Red

LOCATION

Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. The tide, which flows up both of the region's rivers, brings very specific characteristics to the wines. With its huge size, Bordeaux reds offer an infinite palette of flavours and combine their qualities in myriad different ways.

PRESENTATION

The Chartrons was the port for the Bordeaux wine business, situated at the edge of the Garonne. In the 17th and 18th centuries, merchants from northern Europe set up there to export the region's wines internationally. The Chartrons merchants spread the fame of Bordeaux wines throughout the world. Our range Les Chartrons has become the ambassador for the wines of Bordeaux thanks to its authenticity and the strong symbolism it carries.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. To obtain a wine for ageing, rich in tannins, this takes 3 to 4 weeks. Ageing in barrel for at least 6 months, so that the wine develops its bouquet and its aromas.

VARIETALS

Merlot 60%, Cabernet sauvignon 30%, Cabernet franc 10%

FOOD PAIRINGS

Serve at between 16 and 18°C with meat and cheeses.

TASTING

Intense, dark red colour. Ripe fruit on the nose with vanilla and elegant oak. Full on the palate, tannic, round, with well-balanced fruit and oak aromas. Oaky without excess. A traditional oak-barrel Bordeaux.



LES CHARTRONS[®]

BORDEAUX

VIN DE BORDEAUX



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.