



Château Vieux Coutelin, Château Vieux Coutelin, AOP Saint-Estèphe, Rouge, 2016

AOP Saint-Estèphe, Bordeaux, France

This property emerged thanks to Saint-Estephe land consolidations that took place in the 1970s and is located in the commune known as Coutelin within the Saint-Estephe appellation. The vineyard was classed as a Crus Bourgeois in 2011 and continues to produce wines worthy of that standard. Saint-Estephe wines are solid in character when young which makes them ideal for laying down.

PRESENTATION

In 2015 Chris Cardon scouted for and purchased Chateau Vieux Coutelin which met his standards as an exceptional terroir. Some of the parcels are believed to have been part of the Lafon Rochet estate. Today, he is consulted by Eric Boissenot, who also consults Latour, Lafite, Mouton, and Margaux and he does a lot of his distribution in the top restaurants around Europe such as Taillevent in Paris.

WINEMAKING

Traditional vinification, fermentation controlled by temperature control with a maceration of about one month after vatting. Aging in barrels of 3-wines for 12 months.

VARIETALS

Cabernet sauvignon 65%, Merlot 30%, Petit verdot 5%

14,1 % 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

10 to 15 years

TASTING

A well-balanced wine, fruity and wooded without excess. An elegant wine that won't overpower food but is still pleasant to drink alone. Thanks to its elegance and balance it can be enjoyed young or aged for 10-15 years for added character and complexity.

FOOD PAIRINGS

Saint Estephe wines can pair quite well with food. The wines of St. Estephe can be best when served with roasted, braised, or grilled meats like steak, veal, pork, beef, and game. St. Estephe is also a natural wine and food pairing with hard and soft cheeses.

