



Château Cantegric

Spécial

AOC Haut-Médoc - 2020 - **RED**

PRESENTATION

This small estate was purchased in 1975 by Pierre Bosq, the father and grandfather of the current owners of Château Liouner.

Located half on gravelly soils and half on clay-limestone soils, the EARL Bosq et Fils vineyard has expanded over the years, with particular care devoted to vineyard management. The soil is fully worked or grass-covered under the rows in the more vigorous plots. The HVE3 certification (High Environmental Value) reflects a sustainable and environmentally respectful approach. Green work is a key focus, with systematic de-shooting and leaf thinning carried out according to the needs of each plot.

THE WINE

VARIETALS: Merlot 60%, Cabernet sauvignon 40%

WINEMAKING / AGEING: Pump-overs and rack-and-return are carried out during alcoholic fermentation, followed by a maceration lasting up to two weeks. After racking, part of the wine is aged in barrels, while the other part remains in vats to preserve freshness, liveliness, and fruitiness.

TASTING

With its beautiful deep red color, Château Cantegric opens with intense aromas of cherry, blackberry, and sweet spices. On the palate, it is smooth and well-balanced, combining ripe dark fruit flavors with well-structured tannins. The finish is long and lingering, leaving delightfully fruity notes.

SERVING / FOOD PAIRINGS

SERVING: Serve at 16°C.

FOOD PAIRINGS: Château Cantegric will be the perfect companion for sauced dishes such as beef bourguignon or tournedos Rossini. It will also pair with matured cheeses such as Comté, Cantal, or Saint-Nectaire.

