

LES CHARTRONS®

BORDEAUX

2019



# 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. Thermovinification of part of the harvest to obtain a must rich in colour and fruity aromas. Alcoholic fermentation (controlled temperature, selected yeasts) and maceration of the skins for around 3 weeks to obtain a rounded wine with good structure. Part of the blend is aged in oak to add complexity to the wine's aromas without excessive oakiness.



## **VARIETALS**

Merlot Cabernet 65%. sauvignon 25%, Cabernet franc 10%



## **FOOD PAIRINGS**

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



## **TASTING**

Intense, dark red colour. Ripe, fresh fruit on the nose, subtly oaked with vanilla and toasty notes. Full and round on the palate, with a fruitdriven balance, lightly oaked (40% of the wine is oaked). An authentic Bordeaux.











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