

CHÂTEAU ESCALETTE

BORDEAUX CÔTÉ NATURE



Château Escalette 2020



Côtes-de-Bourg

70% Merlot, 25% Cabernet sauvignon, 5% Malbec

VINTAGE 2020 : This 2020 "grand terroir" vintage completes a sublime trio alongside 2019 and 2018. After a rainy and mild spring, flowering was early and homogeneous. The dry and cool summer was favorable for ripening. Water stress was moderate this year, resulting in an early vintage with excellent structure and intense aromatics.

TERROIR : Clay-limestone on a stony base. The limestone bedrock is only 50cm deep, allowing good soil drainage. Thanks to the clay on its surface, the vines benefit from enough water.

VINIFICATION AND AGEING : Sorting table, de-stemming, cold maceration of 3-4 days, slow fermentation, temperature controlled under 28°C. 3 weeks vatting. The malolactic fermentation is done to control the acidity. The ageing is done in concrete tanks during one year.

TASTING : Good purple colouring with its intense bouquet of ripe red berries – notably nuances of strawberry and raspberry. This is a wine with great pleasure in store. Thanks to its suppleness, the volume found in the middle of the tasting and the fine tannins contained in the finish, give to the wine a very attractive profil.

FOOD AND WINE PAIRING : Red meat and poultry.

ALCOHOL DEGREE : 13,5°

