



CHÂTEAU
GANTONNET

SIMPLEMENT BORDEAUX



Château Gantonnet 2019

Bordeaux Red

70% merlot, 30% cabernet franc

VINTAGE 2019: The budburst started at the end of March for a flowering at the end of May. Cool temperatures at the beginning of flowering led to coulure on the grapes. Hot temperatures in September caused a decrease in yield. A manual leaf removal between July and August on one side to improve air circulation around the bunches, avoiding the risk of rot and exposing the fruit to more sunlight. The harvest took place from September 17 to 23.

TERROIR: Heavy clay soil and limestone subsoil.

VINIFICATION AND AGEING: Two to three days of pre-fermentation maceration before the alcoholic fermentation, then a post-fermentation maceration of about 10 days, which allows us to increase volume. After one year in stainless steel tanks, the grape varieties are blended before bottling.

TASTING: This wine is a beautiful garnet red. It has a decadent bouquet of stewed black fruit like prunes, black cherries, and candied figs. Its continuously alluring palate is crowned by delicate woody, toasted notes, on a base of fine and chalky tannins. An epicurean treat to be enjoyed now.

FOOD AND WINE PAIRING: Light charcuterie, grilled meats.

ALCOHOL CONTENT: 14,5°

