



CHÂTEAU
GANTONNET

SIMPLEMENT BORDEAUX



Château Gantonnet 2022

Bordeaux Red

75% merlot, 25% cabernets



VINTAGE 2022: Budburst occurred in mid-April, followed by flowering in mid-May, with a 10 to 15 day lead compared to 2021. The heat and drought of the year encouraged the production of beautiful but small berries, particularly healthy, with a nice balance between acidity and freshness. In June, we had adequate rainfall, but July and August were marked by scorching heat. We started the harvest on August 24th.

TERROIR: The terroir of the estate, with its clay plateau and limestone subsoil, gives our wines their uniqueness. The clay retains water, and the limestone ensures optimal drainage, offering balanced and fresh wines.

VINIFICATION AND AGEING: Pre-fermentation maceration lasts for 2 to 3 days before alcoholic fermentation, followed by post-fermentation maceration for about 10 days, which allows us to enhance volume. After a year in stainless steel tanks, the grape varieties are blended before bottling.

TASTING: This wine displays a deep red color. The nose reveals aromas of ripe black berries, such as blackberry and blueberry. On the palate, it shows great breadth, offering a velvety and silky texture. The whole is enhanced by a remarkable balance between freshness and roundness, with a harmonious structure that extends into a lingering and flavorful finish.

FOOD AND WINE PAIRING: It pairs perfectly with roast beef, lasagna Bolognese, or gratin dauphinois. For a vegetarian option, choose a quiche with grilled vegetables or basil pesto pasta with cherry tomatoes.

ALCOHOL CONTENT: 15°

