

**CHÂTEAU CAROLINE
MOULIS CRU BOURGEOIS
AVAILABLE VINTAGES : 2012****PRESENTATION /**

The vineyard of Château Caroline is situated on the hillside of Bellevue, a spectacular clayey-limestone slope dominating the village of Moulis. Previously part of Château Lestage, extending across Moulis, this property was called Caroline, after one of Marcel Chanfreau's grand-daughters. Planted before 1960, the vineyard, essentially composed of Merlot, produces fleshy and fruity wines that age wonderfully.

TECHNICAL INFORMATION /

Blend : 38% cabernet-sauvignon, 62% merlot
Vineyard and Soil : 9 Ha
Vine average age : 25-30 Yo

Vinification : After a strict selection of the grapes, they are vinified according to traditional winemaking techniques, with perfect temperature control. Vatting lasts for around 20 days. After malolactic fermentation, the wine is placed in barrels for a period of 12 months, raked every 3 months, fined with egg white and then bottled at the château.

Aging : Maturing lasts around 12 months in merrian oak barrels, a 1/3 of which is replaced each year under the cellarmaster's direction.

REWARD, TASTING NOTES AND FOOD PAIRING /

2011 / 2 400 btls available
2012 / 12 000 btls available
2014 / 12 000 btls available

Tasting Note - review :

Strong personality, a deep ruby color, elegant nose with fine spice notes. In the mouth the sharp attack reveals a fruity wine, round and elegant with well-integrated tannins. Serve with red meat, aiguillette tournedos duck, cheeses.

COMPLEMENTARY INFORMATION /

EAN-13 Bottle - 2011 : 356532
EAN-13 6 Cardboard cases of 6 - 2011 : 356532

