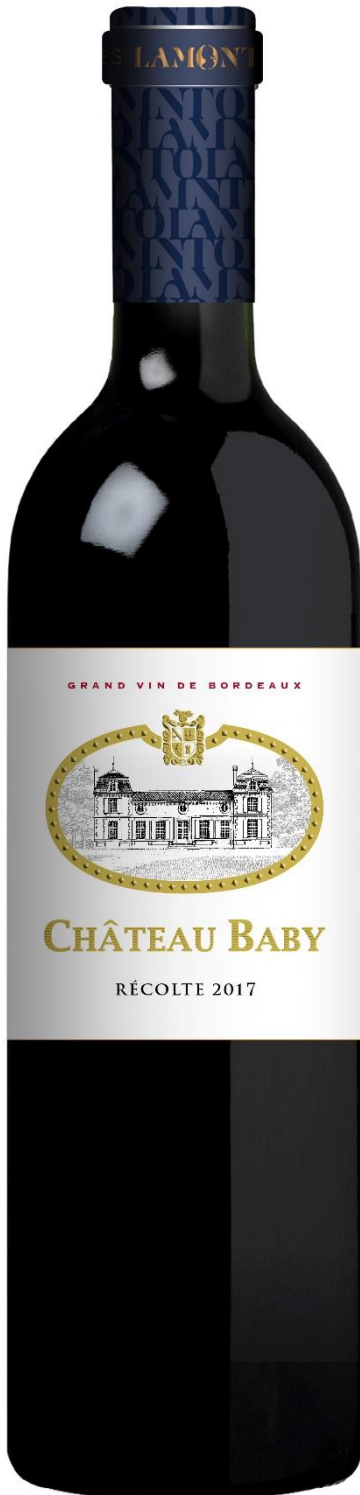


CHÂTEAU BABY

AOC Sainte-Foy Côtes de Bordeaux

2017



Alcohol: 13.5 % vol.



Blending

60% Merlot
20% Cabernet sauvignon
20% Cabernet franc



Vineyard

Surface: 7 hectares of vines.
Soils: clay gravel
Planting density: 4 500 vines per hectare.
Average age of the vines: 45 years.



Wine growing

Sustainable growing respectful of the plant and the environment
Average yield: 43 hl/ha.



Wine making

Mechanical harvesting method. Separate winemaking of grape varieties, in respective temperature control fermentation tanks. Long vatting (25 days). Vinified in the Bordeaux traditional way. 12 months' aging in oak barrels.



Tasting notes

Presenting a beautiful radiant colour, this wine is blending by Merlot, Cabernet Franc and Cabernet Sauvignon. The nose is rich with black fruits and spices brought by the 12 months' aging in barrels. The mouth is creamy, juicy around beautiful, virile and tasty tannins. Perfect match for a lamb shank with rosemary.

Production: 40 000 bottles.

Aging of wine: 10 years.



Medals and rewards

Concours de Bordeaux -vin d'Aquitaine 2018 : Gold Metal

Bettane + Dessauve Prix Plaisir 2019 : Silver Metal

Guide Hachette des Vins 2020 : 1star

Women's Wine & Spirits Awards 2020 : Double Gold Medal

Blind Tasted by Andreas Larsson best sommelier in the world: 92/100

