



## Château Cantelaudette

BORDEAUX, FRANCE

Founded in 1870, Château Cantelaudette, a small estate of 28 hectares is located in the appellation of Graves-de-vayres, between the Garonne and the Dordogne river in Bordeaux area. Today, third generation wines producer, Jean Michel Chatelier is Producing serious wines with great complexity.

The vineyard is located between Bordeaux and Libourne. The vines are spread out on a plateau overlooking the Dordogne River. The climate is warm due to the influence of the river and proximity to the ocean. The soil is sandy-clay.

### Graves de Vayres Rouge

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**GRAPE VARIETY:** 70% Merlot, 20% Cabernet Sauvignon, 10% Cabernet Franc

**VINIFICATION PROCESS:** The grapes are sorted in the vines then de-stemmed to eliminate any astringent flavors from the stems to give a good structure to the wine during fermentation.

During the fermentations the temperatures are controlled at 28 degrees and pumping-over is done daily. Traditional pumping-over with aeration and by nitrogen are both done alternately. The latter works well on the cap. At a density of 1040, each vat is racked and returned. After alcoholic fermentation and Turing maceration, pumping-over without oxygen is done. The wine is run off after tasting the vats.

**DESCRIPTION:** The color has a nice and lively red hue, and the nose senses spices. The palate experiences lively, fresh, elegant, ripe and well-integrated tannins.

**FOOD PAIRING:** Grilled meats, *livarot*, *Pont L'èveque*, and camembert cheese.

**ALCOHOL:** 12.5%



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### Graves de Vayres Blanc

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**GRAPE VARIETY:** 95% Semillon, 5% Muscadelle

**VINIFICATION PROCESS:** The grapes are sorted in the vines then destemmed to eliminate any astringent flavors from the stems to give a good structure to the wine during fermentation.

During the fermentations the temperatures are controlled at 28 degrees and pumping-over is done daily. Traditional pumping-over with aeration and by nitrogen are both done alternately. The latter works well on the cap. At a density of 1040, each vat is racked and returned. After alcoholic fermentation and Turing maceration, pumping-over without oxygen is done. The wine is run off after tasting the vats.

**DESCRIPTION:** The color is bright, with a smell of citrus fruits and brooms. The palate is fruity with a good length.

**FOOD PAIRING:** Pairs well with summer dishes, salads and seafoods.

**ALCOHOL:** 12.5%