



« CARACTERE »

80 % MERLOT
20 % CABERNET SAUVIGNON



Fidèles à la Qualité

VINEYARD

ACREAGE : 45 Ha (42 Ha red et 3 Ha white)
NATURE OF THE SUB-SOIL : Clayey - limestone
NATURE OF THE SOIL : Red Gravel and silica clay
AVERAGE AGE OF VINES : 30 Years

VITICULTURE

Reasoned and Organic Cultivation
PARTICULARITIES : Follow strict rules - Charte de Production Qualitative - with respect of our environnement, fruit and terroir.
HARVEST : Mechanic
Several sortings of the harvest.

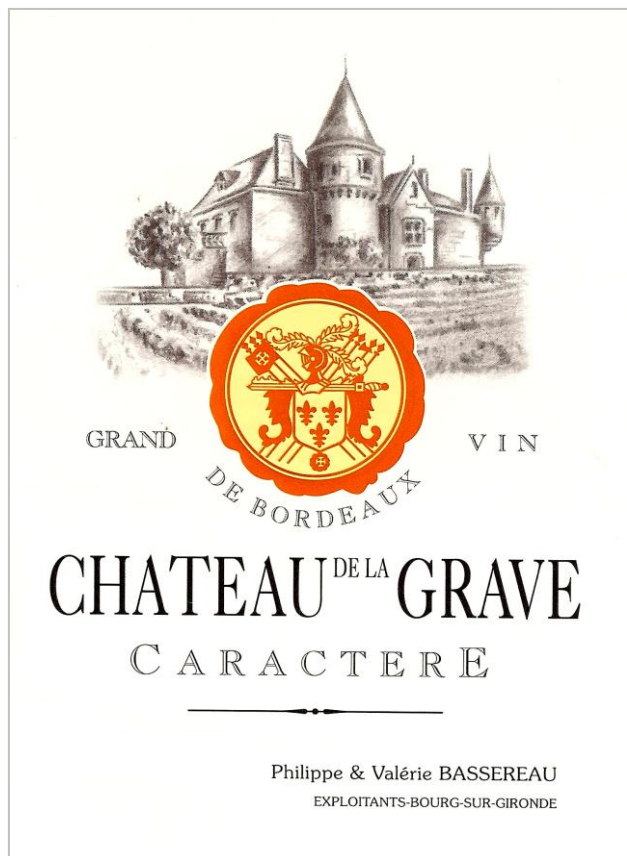
YIELD : less then 40 Hl /ha
Grapes from old vines.

VINIFICATION

De-stemming : Cold Pré-fermentation Macération (4 jours)
Macération with pumping over in tank(15 à 25 jours).
Malolactic Fermentation in tank.
Maintenance of températures

ELEVAGE

Maturing for 12 months in oak barrels (new to 3 years old) and oak orals. Stirring of the lees in the barrels



TASTING COMMENTARY: A wine which want leave you indifferent!

A well-structured and complex wine with a pronounced character, a warm and expressive wine which can be easily domesticated. It's also a wine with powerful tannins guaranteeing a good ageing in bottle and high quality.

CARACTERE is a racy wine. On the nose : red fruity notes with spicy and pepper flavours mixed with discreet oaky taste. On the palate: long on the palate and robust, it reveals a nice elegance and a lot of harmony.

« For Caractere, this 2005 doesn't miss anything. Under a crimson tint, it offers promising fruit and oak aromas. It beging warm and powerful, endowed with dense tannins and delicious prune flavours. Can be enjoyed young, better still after agoing, it will accompany all sorts of dishes. (Extrait du Guide Hachette des Vins 2008)

