
CANTALOUETTE

2020

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Château
Tour des Gendres



AOC : Bergerac rouge

Cépages : 50% Merlot, 25% Cabernet Franc, 25% Malbec

Terroir : Half clayey-limestone soil, including 30% clay, 20% Boulbène (sand-clayey soil)

Vinification : The bunches are destalked. The fermentation and ageing on the lees occurs in stainless steel vats, with a 20 day maceration period. Filtration is minimal. No SO² during the vinification and bottling process.

Potentiel de garde : between 3 and 5 years

Style : Bouquet of vibrant red fruits such as gooseberry, blackcurrant and grenada. The attack is fresh and fruity, and prolonged with black fruits. The tannins are soft and balanced. At the end, the taste is appetising with ripened fruits, offering an easy-drinking wine that can also be paired with a simple meal !