



Domaine du Carrelet

AOC Bordeaux Red

Vintage 2018

Owner : Jérémy Brun

Manager : Frédéric Labatut

Appellation : Bordeaux

Location : Galgon (33133)

Oenologist : Wine center of Coutras UCVA

Vineyard :

- Surface area : 2 Hectares
- Soil : Sandy loam
- Undersoil : Clay
- Grape variety : 100% Merlot
- Average age of vines : 30 years
- Planting density : 5000 feet/ha
- Yield : 55 Hl/hectare
- Average annual production : 11000 bottles
- Vine management : Well thought-out controlled cultivation with fewer and fewer inputs

Vinification :

- Harvest : manual with sorting
- Maturing : 15 months in barrels (Mostly aged)

Tasting :

- ✓ Color : Beautiful dark and dense red color with a lovely substance
- ✓ Nose : Elegant and refined with notes of fresh fruit then evolving towards cherry
- ✓ Palate : Good length, roundness and fresh acidity
- ✓ The Finish : Full expression of freshly ground pepper

Serving tip :

- To drink between 15°C and 16°C
- Can be consumed as soon as the bottle is opened
- Wine cellaring potential 5-10 years after harvest