



CHÂTEAU GANTONNET

Bordeaux

Château Gantonnet dates from the 19th century, situated in Sainte Radegonde, in the heart of Entre-deux-Mers appellation. The estate of 83 hectares (with 70 hectares of red grapes) is overlooking the village where it enjoys excellent exposure to the sun.



Bordeaux ROSÉ 2013

AOC Bordeaux Rosé.

- Soil & Subsoil : Chalky-clay
- Planting density : 3000 vines/hectare for the old vines (35-40 years) and 4000 vines/ha for recent plantations.
- Yield : 30 hl/hectare
- Average age of vines : 30 years
- Grape variety : 100% Merlot
- Pruning : Simple Guyot. Leaf thinning on east facing side.
- Winemaking : Pressed directly to favour pale color. Juices are cold maintained during 2 days before settling, to give a juice that becomes a subtle, delicate and aromatic rosé. Fermentation is done at low temperature to capture maximum freshness.
- Maturing : 100% in stainless vats on fine lies during 4 months until the bottling.
- Tasting : Nice coral coloured wine with a bouquet of stone fruits. Well-structured in the mouth - yet with freshness and suppleness.
- Food pairing : Cold meats and poultry. Summer salads and tabbouleh or stuffed vegetables.
- Drink around 8-9°C
- Production in 2013 : 10 000 bottles.

Harvest 2013 : Bud break started in early April for a flowering mid-June. The harvest took place from October 3rd to 5th. Yields were lower. The work done at the Château Gantonnet on the vine with a leaf thinning on both side for the red and a short pruning allowed a good sanitary condition ; more ventilation thanks to the situation of the estate, overlooking the village. A less dense vintage but fruity as previously.

