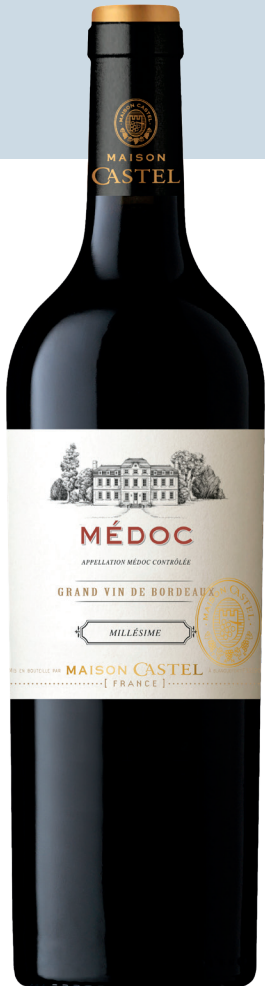


AOC MEDOC

“ With this AOC Medoc, Maison Castel demonstrates its expertise and French savoir-faire, working in partnership with prestigious estates to create a perfectly-balanced wine. This elegant wine will be appreciated by wine enthusiasts looking for finesse and aromatic complexity.”



Cédric Jenin - Winemaker



Residual sugars 2g/L



PRECISE QUALITY MANAGEMENT

The Medoc appellation is part of the prestigious Bordeaux wine region. A red wine appellation, its mainly gravel soil allows its key grape - Cabernet Sauvignon – to reach optimum ripeness, giving the wines good body, structure and length.



MAISON CASTEL KNOW-HOW

Working with their long-term partner-grower, the Maison Castel oenologists choose the very best quality fruit from the Haut-Médoc area. The different parcels are vinified separately in order to enhance their expression and extraction is adapted according to the vintage. The wine spends a long period in tank (3 – 4 months) followed by oak ageing to enhance fruit character and add body.



Deep, dark purple robe



Enjoy with meat, grilled dishes or *moelleux au chocolat*. An ideal pairing would be rabbit cooked in mustard sauce



Very expressive, complex nose of red fruit and spice



Serve at 16 - 18°C



A mouth-filling wine with good body and fine, silky tannins on the finish



Can be aged for up to 5 years

