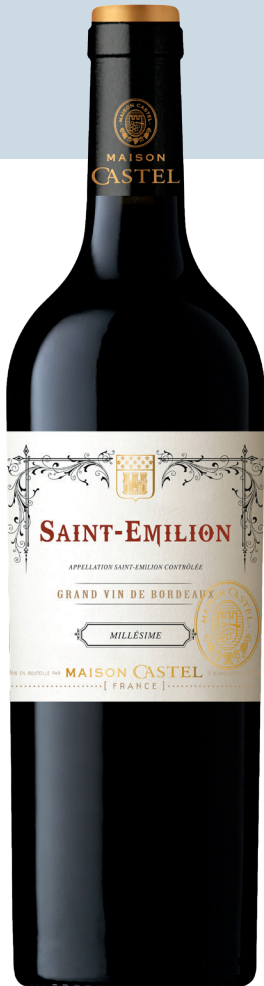


AOC SAINT EMILION

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

Cédric Jenin - Winemaker



Residual sugars 2g/L



PRECISE QUALITY MANAGEMENT

AOC Saint-Emilion is one of the most famous French appellations. Only red grape varieties are planted in its mainly limestone soils where Merlot and Cabernet Franc (the most commonly-found varieties) thrive.



MAISON CASTEL KNOW-HOW

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



Deep garnet robe



Enjoy with meat served with sauce, or chocolate desserts. An ideal pairing would be veal chop with mushrooms



Complex nose with finesse, small red fruits and spice



Serve at 16 - 18°C



Elegant and mouth-filling, with a delicate, silky finish



Can be aged for up to 5 years

