

CHÂTEAU COUTREAU CHÂTEAU COUTREAU ENTRE- DEAUX-MERS BORDEAUX ROUGE

BORDEAUX • FRANCE • EUROPE

TECHNICAL DETAILS

The Estate

Family property of 68 ha operated for 5 generations:

The Château is surrounded by part of its vineyard (see "location" tab opposite) including 12 ha in the GRAVES region.

Wine Making

Mechanical harvest with berry selection. Fermentation to a temperature of 25° to 28° with daily pump-overs. Skin maceration during three weeks and selection of the best tanks. French oak barrel ageing during 18 months before blending.

Food Suggestions

Taste this wine between 16°C and 18°C with full-flavored meats such as game, duck breast, or strong cheeses.

Shelf Talker

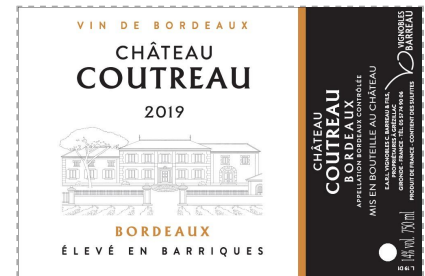
TASTING NOTES

The 2019 Château Coureau Entre-deux-Mers Bordeaux Rouge offers a fine and elegant nose, with notes of black cherries and blackberries. The palate features a well-pronounced tannic structure and slight woody notes, echoing the fruit aromas on the nose. It is a dry wine with soft, well-established tannins.

Merlot, Cabernet Sauvignon & Franc grape blend.

SCAN >>

More About
This Wine



VINTAGE DESCRIPTION

- Available Size: 750mL (12 pc)
- ABV%: 14
- Class: Red

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

