

# PORTOVINO

## CHÂTEAU CHARMAIL HAUT MÉDOC 2017

Like a tightrope walker, this vintage balances elegance and energy, revealing its charm despite a challenging season. Bright and fresh, it surprises with juicy fruit, fine tannins, and remarkable precision.

Silky yet vibrant, it unfolds with red berries, floral notes, and a touch of spice, leading to a refined, mineral-driven finish. A testament to resilience and finesse.

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**REGION:** Bordeaux **GROWING AREA:** Haut-Médoc (Saint Seurin De Cadourne)

**FARMING:** organic practicing

**VINEYARD ALTITUDE:** 22 m / 72 ft

**SOILS:** gravel, clay

**VARIETIES:** 40 % Merlot, 40% Cabernet-sauvignon, 12% Cabernet franc, 8% Petit Verdot

**VINE AGE:** 31 years old **VINE TRAINING:** double guyot pruning

**HARVEST DATE:** end of September till beginning of October

**YEASTS:** native

**FERMENTATION & ÉLEVAGE:** after destemming, grapes go on a densimetric sorting table, (programmed to select grapes based on their density and ripeness). Cold maceration for 15 days at 5° before fermentation. All grapes are pressed naturally by their own weight in stainless steel vats and the pumping-over is replaced by a system of remixing by air once a day. Very very soft extraction only at the beginning of the fermentation under 25°. Elevation of 12 months in 500 liters oak barrels: 30 % of new barrels + 70% in 17hl cement eggs

**SULPHUR:** 50 mg/L added after fermentation

**ALCOHOL:** 13.5 % **ANNUAL PRODUCTION:** 13,800 cases

