

PORTOVINO

CHÂTEAU CHARMAIL HAUT-MÉDOC 2013

Unexpected Beauty (from a rainy Spring and cool Summer)

This year rewards the courage and intuition of an entire team. A true winemaker's vintage, which reminds us that the vine smiles upon the bold. Graceful and poised, 2013 reveals a rare balance between delicacy and depth. Bright notes of red fruit and spice meet the elegance of fine tannins and subtle tertiary nuances. With time, it unfolds beautifully: serene, precise, and full of quiet strength. Enjoy the great refinement of a vintage with a timeless style.

Bertille Goudet

REGION: Bordeaux

GROWING AREA: Haut-Médoc (Saint-Seurin-de-Cadourne) just above Saint-Estèphe

VINEYARD ALTITUDE: 22 m / 92 ft

VARIETIES: 45% Cabernet Sauvignon, 30% Merlot, 15% Cabernet Franc and 10% Petit Verdot

VINE AGE: 28 years old

HARVEST DATE: October 1st (Merlot) to October 11th (Petit Verdot)

VITICULTURE: Soil aeration, biodiversity, manual leaf stripping, green harvest. HVE3 certified, minimal intervention, terroir driven, ecosystem preservation

FERMENTATION Destemming, gentle infusion of must for 24 days, where grapes are naturally crushed by their own weight. Fermentation extends for another 12 days, with CO2 delicately breaking the cap. Finished with a soft press for optimal finesse.

ÉLEVAGE: 12 months of aging: 100% in 225L barrels (25% new French oak)

ALCOHOL: 13%

ANNUAL PRODUCTION: 60 000 bottles

