

# CHÂTEAU CARIGNAN

## AOC BORDEAUX, L'ORANGERIE DE CARIGNAN



**WINEMAKER**  
Olivier Frulio

**WINE REGION**  
Bordeaux

**STORY** Château Carignan (named after the local castle build in 1452) is located at Carignan de Bordeaux, 10km to the east of Bordeaux. The dominant grape variety, as for the other right bank Appellations (Saint-Emilion and Pomerol), is Merlot. This variety is in its element on the clayey limestone hillsides and offers supple, well-rounded and highly fruity wines. The Côtes de Bordeaux denomination was defined by the French government in 1937 as an area of 3,400 hectares spread over 37 communes on the right bank of the river Garonne, forming a narrow strip of vineyards some 60km long and 5km wide from the north of Bordeaux to Langon. A great deal of technical progress has been made throughout the Côtes de Bordeaux and the wines' excellent value and quality have made them much sought after.

**VINEYARD** The estate lies over 150 hectares, 65 of which are planted with vines. The vines lie on south facing clayey-limestone hillsides covered with stony gravel. The average age of the vines for this cuvee is 12 years. Plantation density is 6,950 vines per hectare on 30% of the vineyard and 5,000 vines per hectare over the remaining 70%. Double Guyot pruning is limited to 4 buds per vine. The grapes for the Château Carignan wines are hand harvested.

**VINIFICATION** Sorting tables and a private winery with small heat controlled tanks ensure full control of parcel selection for wine making. Malolactic fermentation is made in stainless tanks then the wine is aged in steel tanks under micro-oxygenation. The entire production is estate bottled.

**TASTING NOTES** Deep purple colour. Nose dominated by aromas of ripe red fruits such as currants and plum. Rich medium body with chewy tannins and a long finish.

**FOOD PAIRING** Easy to drink, this early maturing wine is very fruity and can be drunk as an aperitif or on a grill meal and other friendly food. Also perfect for a quick lunch with pasta or a savoury pie!

### QUICK FACTS

#### VARIETY

60% Merlot / 20 % Cabernet Sauvignon  
20% Cabernet Franc

#### PRODUCTION

8 000 cases

#### AGING

Ageing in stainless steel tanks

#### FARMING

Conventional farming with organic fertilization (thanks to a herd of Limousine's cows)

#### UPC

8-34129-00203-0

#### OTHER WINES FROM THIS ESTATE

Chateau Carignan (Cadillac)

