

CHÂTEAU CARILLON

FRONSAC



BLENDING

100% Merlot

VINTAGE

2020 (13.5% alc)

HISTORY

The varied topography of the communes in the Fronsac appellation gives the wine its richness and typicality. On the banks of the Isle, in the commune of Saillans, Château Carillon's 7 hectares of vines, cultivated with care and attention using organic methods, flourish on an exceptional terroir of ideally exposed slopes. The grapes, which are pampered in this way, produce rich, full-bodied wines.

AGEING

12 months wine ageing in wood

CULINARY SUGGESTIONS

A wine to enjoy with quails stuffed with morel mushrooms and prime rib with coarse salt

TYPE OF SOIL

Clay-limestone

VINIFICATION

Vinification in temperature-controlled stainless steel tanks

TASTING

An intense garnet-red colour. A delicate nose, combining ripe black fruit and hints of flowers. Powerful and full-bodied, with silky tannins.

SERVICE

To be enjoyed between 16 and 18°C

CERTIFICATION

Organic Farming

