

Chateau Castegens Cotes de Bordeaux Castillon

Chateau Castegens

France - Bordeaux - Castillon Cotes de Bordeaux

The wine boasts an intense, deep and lively red color. The nose offers black fruit, blackberry, cigar box, licorice, some delicate and integrated oak flavors as well. The mouth is full of fruit flavors, spice and fine toasty flavors. The structure is rich, but the tannins are well integrated already. The finish is long and a slight mintiness give the wine a great length and some purity.



Specifications	
Appellation	Castillon Cotes de Bordeaux
Wine Type	Red
Varietals	80% Merlot, 18% Cabernet Franc and 2% Cabernet Sauvignon
Age of Vines	35 years old
Soil type	Clay and limestone
Vinification	Machine harvest for maximum ripeness (October 1st-4th for the 2015 vintage and October 10-20th for the 2016 vintage). Carefully selected fruit is sorted at the winery ensuring only the best fruit from tanks. (only 45hectoliters per hectare) Vinification in temperature controlled cement tanks at 28°C (82°F) Three weeks of skin contact maceration. The Merlot was aged in French oak barrels for 12 months, while the Cabernet Franc and Cabernet Sauvignon stayed in Stainless Steel tanks.
Production	15,000 (9-liter cases)
Pairings	Meat and vegetables on the grill.

Codes, Weights and Measures	
UPC	7 84585 02081 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02081 9
Case Weight	33
Cases/Pallet	56
Layers/Pallet	7
ABV	14.5%

SRP	\$ 27.99 USD 750mL Bottle
-----	------------------------------

Reviews and News

2018 Château Castegens Castillon Cotes de Bordeaux - 92 PTS & Cellar Selection - WE
2016 Château Castegens Castillon Cotes de Bordeaux - 93 PTS & Editor's Choice - WE
2015 Château Castegens Castillon Cotes de Bordeaux - 90 PTS - BEST BUY - W&S
2015 Château Castegens Castillon Cotes de Bordeaux - 88 PTS - WE