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## Château Carbonneau “Pur Jus”

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**Winery:** Château Carbonneau

**Category:** Wine – Still –

**Grape Variety:** 90% Merlot, 10% Malbec

**Region:** Côtes de Bordeaux / Bordeaux/ France

**Vineyard:** Estate

**Winery established:** 1992

**Feature:** Organic



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### Product Information

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**Soil:** clay and limestone

**Elevation:** 75 meters ( 246 feet)

**Age of vines:** up to 45 years old

**Vinification:** Hand-harvest. Cold maceration for a few days to extract fruit and spices from the skins. Fermentation at 26C with regular pump overs. Stainless-steel ageing to preserve fruit and freshness.

**Yield:** 49 – 55 hl/ ha

**Tasting Note:** Ruby red color. A rich nose marked by ripe fruit, cherries, and figs. A supple attack, a fine and silky wine. A long finish with melted tannins. The Classique is the purest expression of Château Carbonneau's fruit.

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### Producer Information

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Château Carbonneau is situated on the eastern edge of Gironde straddling the communes of Pessac sur Dordogne and Gensac at an elevation of 246 feet above sea-level. In 2016, the Sainte-Foy Appellation became part of the Union des Côtes de Bordeaux.

The Franc de Ferriere family has owned the winery for four generations and in 1992 marked the beginning of a new era for Carbonneau. The old winery was restored, new stainless-steel vats were installed, and the cellar housed its first new barrels in 50 years. The winery was renovated with stone from the same era as the Château. The brothers Pierre and Hugo Franc de Ferriere are taking over the family business. Pierre is the winemaker at Carbonneau and Hugo manages the commercial aspects of the winery.

The property comprises 56 acres vineyards, 64 acres pastures and 15 acres of woods.

The proximity of the Dordogne River combined with the hilly countryside makes the vineyard perfectly suited to growing grapes. The Atlantic climate and hot dry summers are ideal growing conditions for the vines and allow the grapes to reach maximum maturity.

The vineyard is certified organic and is located on the hills of the property benefiting from a favorable south/south-west exposition. In the fields below, 20 Aquitaine Blond cows happily share 64 acres of more fertile grounds. The role of the cattle is tightly linked to the vineyard as they provide natural manure-based fertilizer produced on the farm. The winery only uses native yeast for fermentation.