



CHÂTEAU  
GANTONNET

SIMPLEMENT BORDEAUX



Moulin de Labordes 2021

Bordeaux Red

70% Merlot, 30% Cabernets



**VINTAGE 2021:** Bud break began at the end of March for an early June flowering. Frost on April 8 caused very uneven damage from one plot to another. A cool spring and summer and overall humidity enhanced the threat of powdery mildew. In August, manual leaf removal on one side allowed to aerate the bunches, avoid the risk of rot and favor optimal sun exposure. The harvest took place from September 14 to 20.

**TERROIR:** Heavy clay soil and limestone subsoil.

**VINIFICATION AND AGEING:** Two to three days of pre-fermentation maceration before the alcoholic fermentation, then a post-fermentation maceration of about 10 days, which allows us to increase volume. After one year in stainless steel tanks, the grape varieties are blended before bottling.

**TASTING:** Bright cherry red, this wine is ready to be enjoyed. Delicate aromas of fresh red berries and sour cherries are topped off by nuances of licorice, vanilla, and toasted notes. A fresh and light palate, fine and silky tannins, and a crunchy finish all come together as a promise of pure indulgence. (Tasted on 01/23/2023)

**FOOD AND WINE PAIRING:** Light charcuterie, grilled meats.

**ALCOHOL CONTENT:** 13°

