

CHÂTEAU LES PASQUETS

AOC BORDEAUX 2015

BACKGROUND

Situated in Daubèze at 100 meters above sea level, the vineyards of Château Les Pasquets enjoy an ideal exposition and the soils are particularly fertile. The property is the result of successive associations between farming families. Historically they combined viticulture with crop and livestock farming. The grandchildren of the Sahunet and Delugin families opted to specialize in viticulture in the middle of the 1970s creating Château Les Pasquets.

APPELLATION

Bordeaux, France

VARIETAL COMPOSITION

60% Merlot, 20% Cabernet Sauvignon, 20% Cabernet Franc

WINEMAKING & VINTAGE NOTES

Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. The tide, which flows up both of the region's rivers, brings very specific characteristics to the wines. With its huge size, Bordeaux reds offer an infinite palette of flavors and combine their qualities in myriad different ways.

This estate owned by the family Sahunet for many generations is located on the hills overlooking the Dordogne River. The vines are covering 50 acres of hilly alluvium and clay land with ideal sun exposure. The soil is clay and limestone, and average yearly temperature is 12.9°C. Yield: 56 hl/ha.

This wine is vinified to 80% according to the Bordeaux tradition and thermo-vinified for 20%. Merlot is fermented at 33°C and Cabernet at 30°C for 15 days. Thermo-vinification provides a nice fruity expression.

AGEING

The wine is aged for four years in stainless steel tanks, with bubbling system and thermoregulation.

TASTING NOTES

With its beautiful ruby red color and a sensual nose of strawberry, this wine is very elegant and well structured in mouth with supple tannins. It is best served with roasted pork, red meats, and cheeses. Also perfect with hamburgers, beef fillet with olives, beef rib steak with shallots, braised duck with mushrooms, and braised ham with Madeira sauce, broccoli and tomato pies, cannelloni, and pizza.



WINEMAKER

Les Caves de Rauzan

TECHNICAL DATA

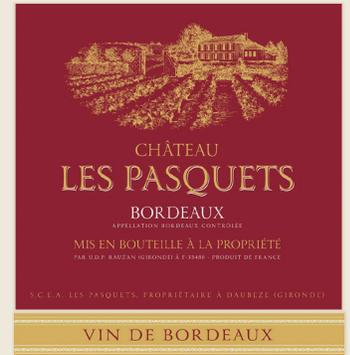
Acidity
2.95 g/L

Residual Sugar
<2 g/L

Alcohol
12%

SUGGESTED RETAIL PRICE:
\$10.99

Château
LES PASQUETS



*Richness, quality and diversity from
the unique character of the terroirs
and region's rivers.*

