



BC DE BAYLE CARREAU

Blaye

he newest from our vineyards, BC de Bayle Carreau comes from a careful selection of grapes from our best plots in Blaye.

Benefitting from a privileged location on the Gironde River, a generous graving territory, and special attention throughout the wine marketing process, this high quality wine offers a beautiful potential.

This high quality blend complies with strict specifications: a higher density of plant compared to other vineyards, reduced yield of plant, barrel ageing in new oak barrels

www.bayle-carreau.com





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TASTING NOTES

This deep red wine, very elegant with great aging potential, offers a delicately woody nose.

OUR CULINARY OPINION

With a great richness of tanners, and with great finesse and roundness, BC de Bayle Carreau can be tasted in its youth, accompanied by spiced dried meat, and strong cheese.

With its great potential, it will delight the most delicate of palates. It will pair wonderfully with red meat, game, and cheese.

Appellation	Blaye
Surface / Density	2.5 Hectares / 6 500 feet / hectare
Type of soil	Clay limestone with a stone and clay subsoil
Production	125 hectoliters on average between 45-49 hl/ha
Grape varieties	• 50 % : Merlot • 50 % : Cabernet Sauvignon
Vinification	Traditional with vatting between 3 to 4 weeks, controlled fermentation temperatures and final maceration.
Ageing	12 months in new oak barrels

BC de Bayle Carreau 2015 : Gold Medal - Concours de Bordeaux 2017
BC de Bayle Carreau 2016 : Gold Medal - Concours de Bordeaux 2018