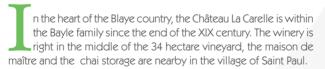


Château La Carelle

Blaye Côtes de Bordeaux



The clayey-calcareous soil gets the soil preparation easier, which is essential for a sustainable viticulture, and gives to the grapes a more complexe aromatic component and a more delicate structure.



www.bayle-carreau.com



Château La Carelle

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TASTING RESUITS

Reflecting its soil. Château La Carelle is a smooth and harmonious wine. It has lovely blackcurrant and raspberry overtones on the bouquet and an attractive. light tannic structure on the palate.

OUR CULINARY ADVICE

Well-balanced and sophisticated. Château La Carelle marries well with white meat, fish and delicate cheeses. Subtle and feminine, this wine is easy to relate to, and is surprisingly good either on its own or with everyday food.

Appellation	Blaye Côtes de Bordeaux
Surface / Density	34 hectares / 5 500 vine-plants/ha • Red : 27 hectares • White : 7 hectares
Type of soil	Clayey-calcareous and siliceous over subsoil clayey
Production / Yield	1 200 hectoliter on average 50 and 55 hl/ha
Grape varieties	60 %: Merlot30 %: Cabernet Franc10 %: Malbec
Vinification	Traditional with fermentation time during 3 to 4 weeks checking of temperature during fermentation hot maceration at the end of the fermentation process.
Ageing	6 months in tanks, then 12 to 14 months ageing in oak barrels before bottling.
Distribution	 80 % general public customers from Normandy, visited for the last 5 generations 15 % Bordeaux wine merchants 5 % export

Château La Carelle 2011 : Silver Medal – Concours de Bordeaux 2012

Château La Carelle 2012 : Mention « Vin Réussi » — Guide Hachette des Vins 2016

Château La Carelle 2013 : Gold Medal – Concours de Mâcon 2015

Château La Carelle 2014 : 88/100 points - Decanter 2017