



VIGNOBLES  
**BAYLE-CARREAU**  
GRAND VIN DE BORDEAUX



## Château Pardaillan

Blaye Côtes de Bordeaux



**B**uilt in the early 17th century, Château Pardaillan belonged to Louis d'Aulède de Pardaillan. Partly demolished during the French Revolution, it became the property of the Dupeyrat family, who gradually rebuilt it. The present-day château dates from 1802.

It is a beautiful building protected by two towers, and surrounded by a terrace facing the village of Cars. This estate is situated on one of the most beautiful hillsides of Blaye. Its clay-limestone soil is particularly rich in clay. Merlot thrives here, and expresses itself beautifully in a strong, elegant wine.

Since 1975, vines at Château Pardaillan have been tended with a very environmentally-friendly approach according to the principles of sustainable viticulture. The steep slope makes this vineyard particularly challenging to cultivate.

[www.bayle-carreau.com](http://www.bayle-carreau.com)

150 YEARS OF EXCELLENCE



# Château Pardaillan

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## TASTING RESULTS

The wine's softness and flavor are very much in balance. It has an intense ruby-red color and the fruity bouquet also shows subtle, well-integrated oak. Thanks to its geographical situation, Château Pardaillan was one of the first great wines of Blaye.

## OUR CULINARY ADVICE

Rich and well-structured, Château Pardaillan goes well with red meat (especially rib-eye), but also grilled or marinated meats and cheeses. Château Pardaillan is the ideal wine for good everyday food.

<b>Appellation</b>	Blaye Côtes de Bordeaux
<b>Surface / Density</b>	15 hectares / 5 500 vine-plants/ha
<b>Type of soil</b>	Clayey-calcareous over subsoil clayey and stony
<b>Production / Yield</b>	900 hectoliter on average / between 50 and 55 hl/ha
<b>Grape varieties</b>	<ul style="list-style-type: none"><li>• 90 % : Merlot</li><li>• 5 % : Cabernet Sauvignon</li><li>• 5 % : Malbec</li></ul>
<b>Vinification</b>	Traditional with fermentation time during 3 to 4 weeks checking of temperature during fermentation hot maceration at the end of the fermentation process.
<b>Ageing</b>	6 months in tanks, then 12 to 14 months ageing in oak barrels before bottling.
<b>Distribution</b>	<ul style="list-style-type: none"><li>• 80 % general public customers from Normandy, visited for the last 5 generations</li><li>• 15 % Bordeaux wine merchants</li><li>• 5% export</li></ul>

*Château Pardaillan 2009 : 1 star \* – Guide Hachette des Vins 2012*

*Château Pardaillan 2010 : Gold Medal – Concours de Bordeaux 2011*

*Château Pardaillan 2011 : Silver Medal – Concours de Mâcon 2012*

*Château Pardaillan 2012 : 1 star \* – Guide Hachette des Vins 2016*

*Château Pardaillan 2013 : Prize of Vinalies (Bronze Medal) – Concours Vinalies Nationales 2015*

*Château Pardaillan 2015 : Prize of Excellence (Silver Medal) - Concours Vinalies Nationales 2017*