

Château **SAINTE-CLOTILDE** SULFUR FREE - #01

Blaye Côtes de Bordeaux

A new wind is blowing on Bayle Carreau Winery. This new wine come to enrich our range in March 2021. Supported by a modern and strong identity , this wine expresses all the expertise of cultivated area with passion for 150 years.

To delight amateurs of natural wines, we present you our Château Sainte-Clotilde sulfur free signed Cyril Jourdan.

**LINE
SIGNATURE**

Cyril Jourdan



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TASTING NOTES

The absence of sulphites lets express all the power of the fruits present in Merlot and Cabernet Sauvignon. The notes of red fruits, such as blackcurrant and raspberry, are remarkable. The balance between acidity, tannins and freshness is perfect.

FOOD AND WINE PAIRING

Light in alcohol, this 2020 vintage can be enjoyed as an aperitif and goes perfectly with salads made from fresh goat cheese or white meats.

Appellation	Blaye Côtes de Bordeaux
Type of soil	Clayey-calcareous over subsoil mainly calcareous
Total production	120 hectoliters
Grape Varieties	<ul style="list-style-type: none">• 34% Merlot• 33% Cabernet Franc• 33% Malbec
Vinification	Traditional with vatting between 3 to 4 weeks, controlled fermentation temperatures and final maceration
Ageing	Inox tanks



www.bayle-carreau.com