Lulu Rosé, Château Carbonneau

Passac-sur, France



Product code	CB14ZZPC
Grapes	Cabernet Sauvignon, Merlot
Country	FRANCE
ABV%	14
Case Size	6
Closure Style	Not Set
Producer	Chateau Carbonneau
Vintage	2022

Organic

Producer

Château Carbonneau is a family owned and run Château, situated on the eastern limits of the Gironde. The estate straddles the communes of Pessac sur Dordogne and Gensac at an altitude of 75m above sea-level. The 30 ha is split between vines and 20 Aquitaine Blond cattle. The cows have an important part to play in the fertilising of the vines. The Franc de Ferriere family took over the Château in 1992, Wilfred and Jacquie worked hard to renovate the property and vines. Today, their children join them, they are certified organic and will be certified biodynamic this year.

Tasting Notes

Brilliant red with purple reflections. Aromatic, elegant nose with ripe red fruits. cherries, raspberries & blackcurrants, fine spices & 'sous bois'. Tannic structure melts in the mouth with elegant oak, noble tannins & truffle notes. Long balanced finish. 80% Merlot, 15% Cabernet Franc & 5% Cabernet Sauvignon.

Viticulture

The property covers 19 hectares,3.5 km west of the town of Saint Emilion. Located on the 45th parallel, Saint Emilion enjoys a moderate ocean climate with warm summers and mild winters. The soils are made up of sand/clay and gravel and the vineyards are planted at 6,600 vines per hectare. They are 35 years old on average and are farmed using sustainable viticulture. The grapes for this wine come from the entire estate and is a blend of Merlot (75%) and Cabernet Sauvignon and Cabernet Franc (25%).

Winemaking

% New French Oak