



CHÂTEAU CARBONNIEUX

Grand Cru Classé de Graves AOC

www.carbonnieux.com

VARIETALS	65% Cabernet Sauvignon, 30% Merlot, 3% Cabernet Franc, 2% Petit Verdot
VINTAGE	2017
REGION	Pessac-Leognan, Bordeaux, France
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Deep ruby red.
NOSE	The nose is very fruity, we easily guess cherry, blackcurrent, and blackberry.
PALATE	This fruity freshness which is also present on the palate stimulates and lengthens the fine and velvety tannins. The finish is highlighted by shades of cloves and eucalyptus. The wine is well-balanced and silky.
AGEING	Ageing in oak barrels for 16 to 18 months (35-40 % new oak).
PAIRING	It goes well with first and second courses based on meat, such as roasts and braised meats, and medium-aged cheeses. Try it on rich and tasty fish dishes such as tuna, salmon and swordfish.
RATINGS	93pts Wine Spectator 93pts vinous <small>Antonio Galloni</small> 92pts JAMES SUCKLING.COM 4.0 91pts Decanter vivino
ORDER CODE	FR0763