

Ch. Carbonneau 2018 Cuvee Classique (Bordeaux - Ste. Foy)

WineWise Code	FCR-CCL18
Country	France
Region	Bordeaux
Color	Red
Alcohol by Volume	13.54
Acidity	3.17
Residual Sugar	1.2
Closure	DIAM
Annual cases produced	1200
Varieties	75%merlot, 15%malbec
Aging method	Stainless Steel 100%
Aging duration (months)	12
Filtered?	Yes
Fining agents	None
Yeast	Cultured
Malolactic	Yes
Added Sulfur	Yes
Soil Type(s)	Calcareous
Elevation (meters)	75
Vineyard Aspect	South
Vine age (years)	20
Vine Yields hl/ha	50
Farming practices	Sustainable
Grape Picking	Machine

WineWise Notes:

Seriously tasty Bordeaux at a silly price that will please the purists for its structure and the hedonists for its fruit. Suitably boisterous in the ripe 2018 vintage.



Notes on Chateau Carbonneau:

It is many a year since we tasted a petit château Bordeaux, so our hearts leapt when we encountered this old-fashioned beauty seemingly caught in a commercial time-warp. Wilfrid Franc de Ferrière, despite his aristocratic-sounding French name, speaks an unaffected English with a disconcerting New Zealand twang to it (he's married to a Kiwi). Ste. Foy is in the extreme south-eastern part of Bordeaux. In 2018, son Pierre began his assumption of control and has already made several innovations in a progressive direction. Herbicides have been replaced by mechanical weeding and insecticides eliminated in favour of pheromonal confusion. We can look forward to new cuvées in the "natural" d

