

Ch. Coutelin-Merville 2006 St. Estephe (Cru Bourgeois)

WineWise Code	FCM-STE06
Country	France
Region	Bordeaux
Color	Red
Alcohol by Volume	13.4
Acidity	3.3
Residual Sugar	<2
Closure	Natural Cork
Annual cases produced	8,000
Varieties	50% Merlot, 25% Cabernet Sauvignon, 25% Cabernet Franc
Fermentation vessel	Concrete
Fermentation duration	3 weeks
Aging method	New Barrique 30%, Used Barrique 70%
Aging duration (months)	12
Filtered?	Yes
Fining agents	Egg White (albumen)
Yeast	Cultured
Malolactic	Yes
Added Sulfur	Yes, 95 mg/l
Soil Type(s)	Calcareous
Elevation (meters)	23
Vineyard Aspect	South
Vine age (years)	30
Vine Yields hl/ha	50
Farming practices	Conventional
Grape Picking	Hand-harvested

WineWise Notes:

Another treasure of aged Bordeaux. This extremely well-situated Cru Bourgeois, near Haut-Marbuzet, made a classically robust St. Estèphe in the fine Médoc vintage of 2006, with a touch of cedary class to its potent nose. In the midst of its secondary stage of development, it should soften and improve for many years yet, though it is a compelling proposition for a restaurant list right now. 20% of the barriques are renewed each year, and the estate eschews all use of pesticides.



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