

## Ch. Carbonneau 2019 Cuvee Classique

WineWise Code	FCR-CCL19
Country	France
Region	Bordeaux
Color	Red
Case Size	12x750
Net	Discountable
ABV	14.5
Acidity	2.76
Residual Sugar	0.5
Closure	DIAM
Annual production	30000 bottles
Varieties	90% Merlot, 10% Malbec
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation Duration	12 days
Aging method	Stainless Steel 100%
Aging duration (months)	18 mmonths
Filtered	Yes
Fining Agents	None
Malolactic	Yes
Added Sulfur	Yes
Elevation (meters)	80
Vineyard Aspect	South
Vine Age (years)	20
Vine Yields (hl/ha)	50
Farming practices	Conventional
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 2019 vintage.



### Notes on Chateau Carbonneau:

It is many a year since we tasted a petit chateau Bordeaux worth its classic \$10 or \$11 retail price-tag, 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 Herbicides have been replaced by mechanical weeding and insecticides eliminated in favour of pheromonal confusion.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" direction