



CHÂTEAU DE CARLES 2018



LE VIN

Soyeux au palais et enveloppé de tanins aussi délicats que fondus, ce vin dessine les contours d'un fronsac résolument moderne. Il est construit autour d'un fruit profond, net et gourmand. Avec un rapport prix-plaisir au sommet des Bordeaux, il est prêt à boire immédiatement. Il peut aussi rester en cave pour une génération.

LE DOMAINE

Au flanc du tertre de Fronsac, au-dessus de la vallée de l'Isle, ce château fortifié à la fin du 14^e siècle prend son aspect actuel au cours de la Renaissance. Célébré par Ronsard, il a vu défiler les esprits les plus brillants : Montaigne, La Boétie, Rousseau, et de nombreux autres... Il y a 120 ans, le Sénateur Guillaume Chastenot de Castaing entre en scène. Il est suivi par son fils Jacques, illustre historien de l'Académie Française, et par son petit-fils Antoine. Depuis 1983, l'aventure vigneronne familiale se poursuit par la quatrième génération, celle de Constance et de son époux Stéphane Droulers. Dans une même quête de qualité sans concession, les deux époux produisent des vins modernes, équilibrés et respectueux de la magie du grand terroir historique de Fronsac.



LE VIGNOBLE

Appellation : AOC Fronsac

Superficie totale : 18.3 ha

Terroir : Argile et argilo-calcaire sur molasse du Fronsadais

Encépagement : Merlot 96 %, Cabernet Franc 2 %, Malbec 2 %

Âge moyen du vignoble : 35 ans

Densité de plantation : 7 500 pieds /ha

Viticulture responsable : traditionnelle avec enherbement et/ou travail du sol vendanges vertes et effeuillages en deux passages. Recours limité et raisonné aux produits phytosanitaires

Rendement : 37 hl/ha

Production : 40 000 Bouteilles

LES VENDANGES

Du 26 septembre au 11 octobre 2018.

Vendanges manuelles en cagettes.

Tri densimétrique de la récolte.

L'ASSEMBLAGE

100 % merlot

LA VINIFICATION

Parcellaire en cuves inox thermo régulées

L'ÉQUIPE

Propriétaire : SCEV du Château de Carles

Gérants : Stéphane et Constance Droulers

Directeur : Yannick Reyrel

Œnologue : Hubert de Bouard



CHÂTEAU DE CARLES 2016



THE WINE

Very silky to the palate and robed in delicate and mellow tanins. Deep, distinct and very gourmand fruit are the backbone of a Château de Carles now become a traditional yet resolutely modern Fronsac.. At the very top of quality to price ratio in the whole of Bordeaux, Chateau de Carles is immensely delectable to drink immediately. It can also age gracefully in cellar for a generation...

THE ESTATE

On the hillside of the Fronsac tertre just above the Isle river valley, and surrounded by 20 hectares of sloping vines, Chateau de Carles, fortified at the end of the 14th century, took its present appearance during the Renaissance period two centuries later. Celebrated by the poet Ronsard, Château de Carles became a beacon for illustrious thinkers and literary figures, such as Montaigne, La Boetie, Jean Jacques Rousseau amongst numerous others... 120 years ago, Senator Guillaume Chastenet de Castaing buys the Château and enters the scene. He will be followed by his son Jacques, historian, writer and member of the Académie Française, himself followed by his eldest son, Antoine. Since 1983, the wine estate adventure rests on the shoulders of the 4th generation, represented by Constance Chastenet de Castaing and her husband Stéphane Droulers, now retired following a 40 years career as a partner at the famous international financial advisory bank, Lazard Freres. Relentlessly improving quality whilst respecting Nature without concessions, Constance and Stéphane, with the assistance of their advisor, Hubert de Bouärd, produce on this very beautiful historical landmark, wines that are modern, balanced and respectful of the outstanding and magical terroir of Fronsac.



THE WINEYARD

Appellation: AOC Fronsac
Global size: 18.3 ha
Terroir: Clay and clay-limestone on molasse of Fronsadais
Varieties: Merlot 95%, Cabernet Franc 5%, Malbec 5%
Average age: 35 years
Density: 7 500 plants/ha
Culture of the vine: traditional with a strong pull towards organic fully respect for Nature.
Yield: 48 hl/ha
Production: 54 000 bottles

THE « VENDANGES »

Between October 10th to October 23th 2016 following everyday the maturity of each vine dedicated to Château de Carles. All manual in « cagettes ». Densimetric Separation System (separating ripe and unripe (floating) grapes in juice solution)

THE BLEND

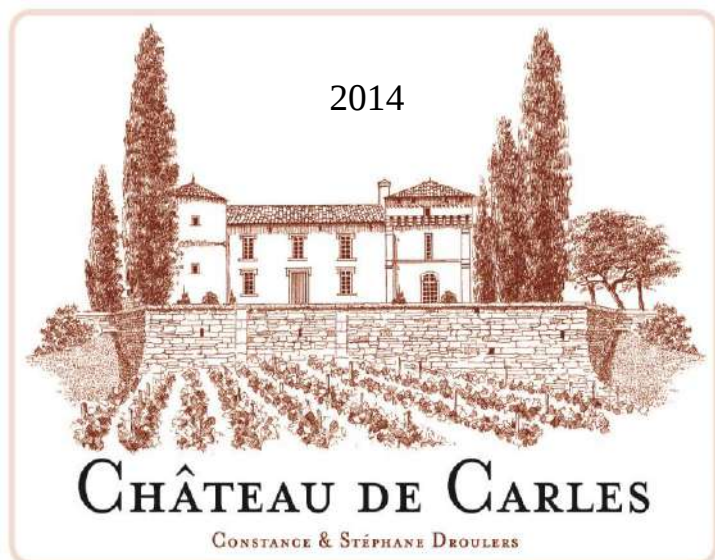
Merlot 95%, Cabernet Franc 5%, Malbec 5%

THE VINIFICATION

Parcel vinification by gravity in thermo regulated stainless steel vats

THE TEAM

Owner: SCEV du Château de Carles
Managers: Stéphane & Constance Droulers
Director: Yannick Reyrel
Winemaker: Hubert de Bouärd



2014

Millésime 2014

Date of harvest : from 09 October to 24 October

Yield : 25 hl/ha

Blend :

Merlot 90% Cabernet Franc 5% Malbec 5%

Alcohol : 13 %

Production : 36 000 bottles

CHÂTEAU de CARLES

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Located on the hills of the Fronsac appellation, Château de Carles was built during the 15th century by the illustrious « de Carles » family, whose members were highly prominent in Bordeaux between the 15th and 17th centuries.

The Abbott Vital Carles founded the Hospital of Bordeaux, Jean de Carles was president of the parliament of Bordeaux, around 1520 under king François Ier and François de Carles became mayor of Bordeaux in 1561.

From the 17th century onwards, Château de Carles became a center of intellectual and literary circles : La Boétie, husband of Marguerite de Carles, and his great friend Michel de Montaigne met at Carles very frequently.

The famous Marquise de Boufflers, of astounding beauty, friend of Rousseau, of Beaumarchais, of Diderot, became towards the end of the 18th century, the last « Seigneur de Carles »...

Bought in 1900 by Guillaume Chastenet de Castaing, senator of Gironde, the estate passed to his son Jacques Chastenet de Castaing, famous historian and member of the Académie Française.

His grand-daughter Constance, and her husband Stephane Droulers are now the owners of Château de Carles and of this 20 hectares estate of which a vast portion is dedicated to the elaboration of Haut-Carles, the prestige wine launched in 1994 to rival with great success the greatest wines of the neighbouring Pomerol and Saint Emilion regions.

It is the quintessence of the estate... The Merlot variety is dominant with 90% of the grapes, whilst Cabernet Franc and Malbec each represent another 5%. The new winery, inaugurated in 2003 was the first in Bordeaux designed to enable the estate to elaborate the wine by total gravity between the sorting table and bottling.

The wines will mature in new oak casks for up to 24 months.

A visit to this historical landmark will end with a tasting of the estates' wines, Château de Carles and Haut-Carles, in the winery with a panoramic view of the vineyard.

Wine area

AOC Fronsac

Total surface : 15 ha

Area Château de Carles : 11 ha

Grappe Varieties : Merlot 90 %

Cabernet Franc 5 % Malbec 5 %

Soil : Clay and clay-chalky

On « molasse du Fronsadais »

Average age of the wines : 35 years

Density of planting : 6.000 à 10.000 plants/ha

A responsible wine growing

Traditional with weed growing, green harvest and 2 successive deleafings. Limited and reasoned use of phytosanitary products

Hand made harvest in trays

Vinification by gravity

Vinification by plots in thermoregulated stainless steel tanks

Elevage en barriques

6 months in stainless steel tanks

12 months in French oak barrels 100%

Termoregulated stainless steel tanks

No fining before bottling

Owner : SCEV du Château de Carles

CEO (chief executive officers) : Stéphane et Constance Droulers