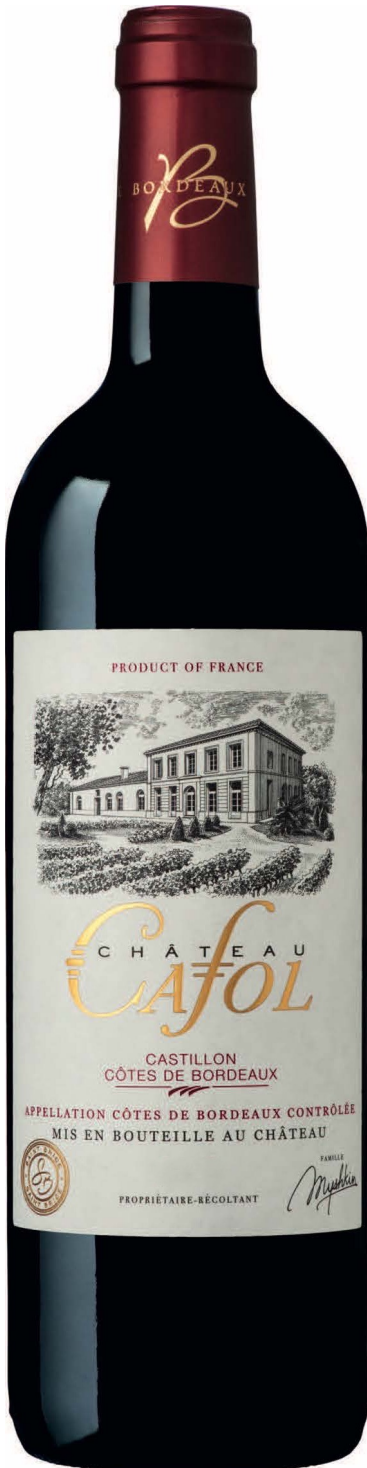




Château Cafol
Millésime **2019**
CASTILLON CÔTES DE BORDEAUX



Owners: Family Myshkin
Origin of the property Vineyards exists since 1832
Surface 36 hectares
Type of Soil Gravel and Sand
Age of vines 30 years old
Type of vines 70% Merlot / 30% Cabernet
Planting Density 5000 roots / hectare

Cultivation:
Reasoned protection, total grass cover with decompaction once a year
for better soil aeration.

Wine making:.....
• Harvest at optimum maturity with optical sorting table.
• Traditional wine making with checking and electronic
regulation of temperatures.
• Automatic winding + micro oxygenation.
• Hot maceration for 2 to 3 weeks depending on tasting.

Tasting:
• Beautiful intense purple, ruby color .
• The nose presents notes of fresh blackcurrant and red fruits, chocolate,
hint of toast and moka.
• The palate is round and voluminous with powerful character and a
slight freshness following a long finish.
• After-taste contains notes of chocolate and blackcurrant.

Ageing:
• 6- 8 months 50 % french oak stave
• 50% tanks of stainless steel

Production:.....200 000 bottles

Awards:
• Gold Medal at the Lyon Competition in 2021
• Gold Medal at the Competition Gilbert and Gaillard in 2020
• Bronze Medal at the Bordeaux Competition in 2020

Oenologist Mr Sebastien Etienne

Packaging:
• Size of a pallet : 1 200 / 800 / 1 380 mm
• Size of a box : 300 / 235 / 160 mm (weight of a box : 7,5 kg)
• Bottles / box : 6 bottles
• Layers / pallet : 4
• Boxes / layer : 25
• Bottles / pallet : 600

Codebar on a bottle
3 760 195 972 496

Codebar on a box
3 760 195 972 687

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