

CHATEAU DES PÈLERINS

Appellation: Pomerol

Terroir: Sandy-gravelly, subsoil rich in iron oxide, typical of the Pomerol appellation

Grapes: 80% merlot - 10% cabernet franc - 10% cabernet sauvignon

Vineyard area: 3.5 Hectares

Age of vines: 30 years

Work: Traditional with organic soil amendments, pruning in simple guyot.

Harvest: manual

Vinification: Traditional, in thermoregulated vats

Aging: in vats and barrels.



Tasting

Intense aromas of chocolate, chalk and plums.
Supple structure ending on velvet tannins

Service: Cool room temperature (18°C/65°F)

Food pairing: Lamb shanks, pork tenderloin.

Origin

For more than a century, through four generations, this small family property has been working its vines in the purest tradition (manual harvest, ageing in oak barrels). The daughter of the owners perpetuates this tradition, while bringing innovation to the methods of vinification and the management of the vines.

