

Château Citran 2018

Haut Médoc



OWNER :
Merlaut family

Grape Variety
42 ha Cabernet Sauvignon - 48 ha Merlot
6 ha Cabernet Franc

Soils
- Sandy gravelly soils
- marly chalky soils

Vineyard
100 hectares

Harvest
- by hand
- Rigorous parcel selection, grapes sorted out on wine-stock and out on sorting table
- From September 19 th to October 8 th 2018 for the Merlot
- October 4 th 2018 for the Cabernet Franc
- From October 8 th to October 12 th 2018 for the Cabernet Sauvignon

Blending of wines
- 39 % Cabernet Sauvignon - 50 % Merlot -
11 % Cabernet Franc

Vinifications
- Thermoregulation on each tank
- Traditionnal vinifications (t°28c)
- Malolactic fermentations partially made in new barrels
- 35% of new barrels in French oak
- Traditionnal ageing with racking every three months
- Fining with white eggs
- Bottling at the Château

Œnologue conseil: Eric BOISSENOT

TASTING NOTE

Color
Purple rim, limpid
Nose

A complex and highly appealing black fruit.

Palate

This entry is very elegant, fine and racey. The palate is long and powerful. It is very fresh and onctuous in the mouth, this reveals sweetness is perfectly balanced by acidity.

Finish

Plenty of substance in the finish with good tannic and aromatic length. This is a wine with plenty of expression.