

## CHATEAU LANDREAU – CÔTES DE BOURG 2010 BAYLE-CARREAU

Located on the first watershed of the Côtes de Bourg, Château Landreau was acquired by the Bayle-Carreau family in 1995. The vineyard ceased to produce wine for 30 years following the frost of 1956. Now an Ancient Carriage Museum, Château Landreau was renovated and restored to its original function and it's now a modern winery equipped with the best winemaking equipment. The soil consists of clay and red gravel. The vineyard has excellent south-west facing sun exposure and broken topography and has all the features necessary for producing wines of exceptional quality. The château affords a view of the Gironde Estuary, as well as Bordeaux's left bank.

The main grape variety, Merlot, is totally suited to the soil. Respectful of the environment, they cultivate vines at Château Landreau according to the principles of sustainable viticulture.

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### TERROIR

Clayey-calcareous over  
subsoil clayey and stony

### WINEMAKING

12 months in oak barrels

### GRAPE VARIETY

85 % Merlot  
Cabernet-Sauvignon

### ALCOHOL

13.50%

### SERVICE TEMPERATURE

16-17°C

### HOLDING AND PRESERVATION

Around 7 years

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### TASTING NOTES

Château Landreau gathers fruity notes, fineness, roundness and a tannic structure. This Merlot is slightly chocolate-flavoured black cherry notes.

### FOOD PAIRING

Château Landreau is perfect with game, red meat and strong cheeses. It also goes surprisingly well with spicy food.

### AWARDS

2012: Silver medal in the Mâcon 2013 competition + award of the Vinalies (bronze) at National Vinalies 2013.

2014: Bronze medal in the Bordeaux 2015 competition + award of the Vinalies (bronze) at the National Vinalies 2015.

