

Château Vieux Château Certan | Pomerol France (POMEROL) – 2017

Vinification

2017 began with a cool, dry winter, followed by a mild, rainy spring, which brought about an early, even budding. Summer-like temperatures around 20th May triggered the flowering process, which was completed very quickly. High temperatures continued throughout June, while the accompanying humidity led to vigorous vine growth. The good health enjoyed by the vines since the beginning of the cycle continued with the fine, hot and dry summer weather. The grapes were picked in several stages, each of them at precise timing. Thanks to favourable weather in September, each grape variety was brought in at optimal ripeness.

Taste

The Merlot shows ripe fruit, freshness and a silky texture. While the colour is a deep, intense garnet, the nose reveals subtle red berry fruit aromas. On the palate, the wine is smooth, round and balanced. Vieux Château Certan 2017, with its controlled power, has excellent ageing potential. The harmonious balance between its silky texture and its freshness of flavour has produced a wine with breed and great class that mirrors the outstanding terroir from which it was made.

General information

Type: Red wine

Grape varieties: Cabernet Franc (15%), Merlot (80%), Cabernet Sauvignon (5%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

