

CRU BOURGEOIS 2013

Terroir: One of the most remarkable features of Château de Amour is its exceptional terroir. The estate is located on the slopes of Civrac-en-Médoc, North-east of the city of Lesparre, and benefits from the influence of both the Atlantic Ocean nearby and the Gironde river estuary. They offer together favorable climate conditions that help the vines to ideally grow and the grapes to easily reach excellent maturation.

vineyard lies on gravel slopes that are worth the greatest The terroirs of the Medoc. It is composed of three grape varieties: Cabernet Sauvigon (45%), Merlot (45%) and Petit Verdot (10%).

Harvesting: by hand and mechanical with selective plot sorting

Wine making: barrels 100 %, new barrels 33 % From 6 to 8 months

Tasting note April 2015:

With its magnificent colour, Amour 2013 is full of charm with delectable notes of red fruit and a gossamer touch. Opening with a beautiful smoothness the palate reveals superb structure and a silky texture. Pure gourmandise.

Food matching: roast lamb, rib steak, ceps with parsley and garlic sauce, roast duck, strong cheeses

Gold medal – Gilbert & Gaillard 2015

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