

CRU BOURGEOIS 2012

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 March 2014 :

Amour enchants right from the very first moment with its red robe delicately highlighted with rose petal pink; a rose that is reflected in its immensely pure floral aromas. The palate is gossamer, soft and graceful, with deliciously gourmand aromas underpinned by elegant tannins which intensify the persistence of this supremely fruity wine.

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

Decanter Asia 2014 « commended » Gold medal – Gilbert & Gaillard 2015 Gold medal – Sakura Japan's women awards 2015 Bronze medal – International Wine Challenge 2015

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