

# CUVÉE NOIRE 2017



AOC	Cadillac Côtes de Bordeaux	
Varieties	Merlot 40 %, Cabernet Franc 30 %, Carmenere 12 %, Cabernet Sauvignon 8 %, Malbec 5 % & Petit Verdot 5 %	
Alcohol	13,5 %	
Res. sugar	0 g/l	
Vinification	Picked by hand, natural fermentations in stainless steel tanks. All varieties ferment separately.	
Ageing	Maturation for 12-18 months in 2-5 year-old French oak barrels. Bottled without fining or filtering.	
Style	Full-bodied red wine with a nice acidity equals a good balance. Notes of plum, cassis, toast and gentle smokiness, also hints of ripe red berries, even coffee and leather aromas.	
Suggestions	Excellent wine to be served with food such as steaks, meat stews, pasta bolognese, grilled aubergines and hard cheeses such as comté.	
Other notes	Golden medal from Concours International de Lyon 2022	



This is a rare wine from Bordeaux - nobody makes a blend of these 6 Bordeaux varieties. The spiciness of the wine makes it great to combine with food.

Nea Berglund, winemaker

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