

ROUGE DE CAR SIN 2018



AOC	Cadillac Côtes de Bordeaux	
Varieties	Merlot 90 %, Cabernet Franc 5 %, Cabernet Sauvignon 5 %	
Alcohol	14 %	
Res. sugar	0 g/l	
Vinification	Picked by hand, natural fermentation in stainless steel tank.	
Ageing	Maturation for 6 months in 3-5 year-old French oak barrels. Bottled without fining or filtering.	
Style	Rich, fresh and fruit-driven red wine with notes of ripe berries, soft tannins on the palate, long finish.	
Suggestions	Excellent wine to be drunk on its own or with food. Serve with pizza, pasta, dark meat or hard cheeses.	
Other notes	90 p from Decanter Magazine Golden medal from Concours International de Lyon 2022	 

I call this wine a "Monday wine" as it's perfect for any day of the week. Also available in half-bottles, magnums, 3L and 5L bottles so you can choose the size depending on what kind of Monday you're having!

Nea Berglund, winemaker

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