CHÂTEAU
SUAU

# L'ARTOLIE 2010

## AOC Cadillac Côtes de Bordeaux

- **Location :** The vineyard is located in the Cadillac Côtes de Bordeaux appellation, and encompasses 66 hectares. The vines, planted in gravel and clay "terroir", benefits from favorable south-south east facing slopes and plateaus.

- **Cultivation :** In conversion to ecological agriculture

- **Grape varieties :** 75% Merlot – 25% Cabernet Sauvignon – 5% Cabernet Franc

- **Density :** 7 000 feet/ha

- **Vinification :** Grapes are handpicked in small crates, hand destemmed then fermented in 500 liters new french oak open barrels. After pressing grapes, barrels are re-closed. There will happen malolactic fermentation and ageing for 15 months.

- **Production :** 11 500 bottles 75 cl

- **Tasting :** Deep plum color as well as a gorgeous nose of blackcurrant, blueberries and subtle toasty notes. Lush and fleshy and opulent, it offers an impressive length with a nice freshness.

- **Serving temperature:** 16°-18° C

- **Bottle Life :** 10-15 years

- **Rewards :** Wine enthusiast, 91 pts
  Le guide Hachette des vins 2013, **
  Recommanded by Decanter Magazine, 2013

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