

# Chateau Casse Blanc 2014

*Appellation d'Origine Protégée Bordeaux*



## Soil

Calcareous and clayed soils

## Vinification

Yield mastering, polyphenols analysis, traditional Bordeaux winemaking process, temperature mastering, pneumatic pressing

## Grape varieties

Merlot 60 %, Cabernet franc 20%,  
Cabernet sauvignon 20%

## Ageing

Matured in stainless steel vats  
before bottling. Storage in  
temperature-controlled cellars  
for 6 months.

## Production

500 HL

## Surface

Around 30 hectares

## Tasting notes

Well-balanced wine. Red fruit fragrance on the nose. On the palate, the wine features of raspberry, blueberry, plum, and a slight hint of strawberry.

Easy drinking, this wine has a medium finish.

## Serving tips

Perfect with grilled lamb, prime rib,  
or any other grilled or roasted meat, including veal.