

CHÂTEAU SUAU CADILLAC 2015







- ❖ 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 : Organic winegrowing
- ❖ Certification : ECOCERT, NOP, ISO 14001 (Environmental System Management)
- ❖ Grape Varieties: 70 % Merlot 20 % Cabernet Sauvignon 10% Cabernet Franc
- Density: 5000 to 7000 feet/ha
- Vinification: Grapes are weighed, destemmed then sorted on a table in the cellar. Fermentation in thermo regulated stainless steel tanks.
- ❖ Ageing: in 100% French oak barrels during 12 months
- ❖ Production: 20 000 bottles of 75 cl
- ❖ Oenologist : Michel Rolland
- Tasting: Ample, fleshy and fruity, this wine seduces with its aromas of red fruits and black cherries, associated with slight oaky notes, but also with its beautiful structure and its fresh and elegant finish.
- Serving temperature: 16°-18° C
- Bottle life: 8-10 years