

# Château Citran 2016



## Haut Médoc

OWNER :  
Merlaut family

Grape Variety  
42 ha Cabernet Sauvignon - 48 ha Merlot  
6 ha Cabernet Franc

Soils  
- Sandy gravelly soils  
- marly chalky soils

Vineyard  
100 hectares

Harvest  
- by hand  
- Rigorous parcel selection, grapes sorted out on wine-stock and out on sorting table  
- From October 5 th to October 15 th 2016 for the Merlot  
- October 18 th 2016 for the Cabernet Franc  
- From October 17 th to October 27 th 2016 for the Cabernet Sauvignon

Blending of wines  
- 48 % Cabernet Sauvignon - 47 % Merlot - 5 % Cabernet Franc

Vinifications  
- Thermoregulation on each tank  
- Traditionnal vinifications (t°28c)  
- Malolactic fermentations partially made in new barrels  
- 38% of new barrels in French oak  
- Traditionnal ageing with racking every three months  
- Fining with white eggs  
- Bottling at the Château

Œnologue conseil: Eric BOISSENOT

### TASTING NOTE

Color  
Purple rim, limpid  
Nose

A complex and highly appealing black fruit.

Palate

This entry is very elegant, fine and racey. The palate is long and powerful. It is very fresh and onctuous in the mouth, this reveals sweetness is perfectly balanced by acidity.

Finish

Plenty of substance in the finish with good tannic and aromatic length. This is a wine with plenty of expression.

