


Château Castelbruck

MARGAUX



Location	Soussans
Owner	De Schepper family
Technical Director	Jean Michel Garcion
AOC	Margaux
Soils	Gravel and sand on a subsoil of sand, gravel and clay
Surface	5 hectares
Yields	50hl/ha
Age of the vines	22 years on average
Density of plantation	10 000 vines/hectare
Viticulture	Our culture methods are traditional and respect the ecosystem of the land where the vines are grown. (HEV certification, level 3: High Environmental Value). Disbudding, de-budding, green harvesting and stripping
	
Vinification	Pre-fermentative cold maceration, 15 to 30 days in vats, concrete and stainless steel. In order to encourage the emergence of aromas, the process of alcoholic fermentation is conducted on the basis of relatively low temperatures high, (between 28° and 32°).
Elevage	During 12 months in oak barrels, 70% of which are new and 8 months in stainless steel vats.
Assemblage	55% Cabernet-Sauvignon 45% merlot
Tasting	Intense color, aromas of refined red fruits, vanilla notes, powerful and elegant at the same time with the right freshness.