
Château Caronne Ste Gemme 2019, Haut- Médoc

Code

CARO100

Situated next to Château Gruaud Larose, this estate possesses top class vineyards producing fruit worthy of Classed Growth status. Our old friend Francois Nony always produces wines of consistently high quality.

Tasting Notes:

Rich and ripe with powerful Cabernets Sauvignons, good Merlots and particularly ripe Petits Verdots. A deeply coloured vintage showing intense cassis, chocolate and hazelnut characters and plenty of tannins There is a beautiful purity and balance with great intensity of flavour.



Specification	
Vinification	The grapes are destemmed, then slightly crushed and put into stainless steel fermentation vats which are thermo-regulated. Fermentation is led at the temperature of 26/28° Celsius with light “over the top” pumping for a soft extraction of the skins. The maceration can last three weeks. The wine ageing of 12 months is made exclusively in French barrels of 225 lt, of which 25% are renewed each year. The wine is fined and finally bottled at the vineyard 20 months after the harvest.
ABV	13%
Size	75cl
Drinking Window	Drink from 2024 through to 2034
Country	France
Region	Bordeaux
Area	Haut-Médoc
Type	Red Wine
Grapes	Cabernet Sauvignon
Vintage	2019
Body	Rich, bold and robust
Producer	Château Caronne Ste Gemme
Producer Overview	Situated 500 metres from St Julien, adjacent to Château Gruaud Larose and Château Lascombes, this property is blessed with some very fine vineyards producing fruit worthy of Classes Growth status delivering outstanding value for money. In 2013 Francois Nony installed a new winemaking team, including Olivier Seze and Bruno Sauquet (previously at Montrose) to take this Château to the next level. This has proved to be a great decision.
Closure Type	Cork
Food Matches	Sirloin of beef served pink with roast potatoes. Yummy!
Press Comments	(J. Suckling: 92-93 points)