



Product code: 4443

Château Poitevin, Cru Bourgeois, Médoc, Bordeaux, France, 2015



Producer Profile

A family run winery, since 1991 it has been under the guidance of Guillaume Poitevin.

One of only five Châteaux that were selected for the 2003 Cru Bourgeois re-classification, they have been working towards being more environmentally friendly, practicing 'lutte raisonnée', which is certified by Terra Vitis as well as achieving Level 3 HVE High Environmental Value (HVE) certification.

Viticulture

Back in 1950 René Poitevin was running the village bakery in the small village of Jau-Dignac-Loirac, in the north Médoc when he started cultivating just 2 ha of vines. Today, with 40 hectares the family focus on producing affordable top quality wines which reflect their distinctive terroir. Soils are predominantly gravel, combined with sands and clay sub-layers, into which the vines sink their deep root systems. Adopting lutte raisonnée, literally meaning 'reasoned struggle', they aim to minimize the application of chemicals in the vineyards and work in a way that is as sympathetic to the environment as possible.

Winemaking

Combining the best of traditional winemaking techniques and technological innovation, after a cold pre-fermentation maceration, the young wine will remain for about 3 weeks in the temperature controlled vats, with daily pumping over and punching-down of the cap to reach optimal extraction. In December, the juice is separated from the skins and malo-lactic fermentation takes place to round out the acidity. This helps the wine to gain roundness, smoothness and precision. The wine is then transferred into 225l French oak barrels for 14 months, enhancing the structure and complexity of the wine.

Tasting Note

Beautifully ripe and seamless with a vibrant purple intensity. Merlot dominates the blend supported by Cabernet Sauvignon and Petit Verdot. Its layered aromas reveal lifted red fruit and hints of spice, dark, liquorice intensity and well integrated tannic structure from oak ageing. A classic Medoc Cru Bourgeois which is just hitting its stride but will continue to keep for a further 5 years.

Food Matching

Works beautifully with white or red meats, grilled or roasted.

Technical Details

Varieties:

Merlot 55%

Cabernet Sauvignon 40%

Petit Verdot 5%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 14 Months

Type: 225l French Oak

% wine oaked: 100

% new oak: 30