



VIGNOBLES CHANFREAU
BORDEAUX FRANCE

CHATEAU CAROLINE

Moulis en Médoc



Château Caroline's vineyard dates back to Gallo-Roman times but it was only in the 19th century that the present manor, a splendid example of Napoleon III architecture, was built.

Marcel Chanfreau bought the estate in 1963 and his grandchildren, Jean, with his wife Marie-Hélène and his sister Caroline are continuing his work today.

This magnificent property, beautifully positioned on well-exposed slopes went happily through the XXth century.

Sustainable viticulture:



Soil type: limestone and clayey-limestone

Area: 9 hectares

Vine growing: The vines are cultivated according to environmentally friendly growing practices, respecting both the plant and its environment. Vine care constantly ensures that a balance is maintained between the plant and its environment in view of achieving well-aired foliage and a regular load of grapes, which gradually ripen in the sunshine. Depending on their nature, the parcels are ploughed or grassed over between the rows.

Wine Grape Varieties: 62% Merlot, 38% Cabernet Sauvignon

Production: 50 000 bottles.

Winemaking process: A strict selection of the parcels and the grapes takes place during the harvest. After a gentle crushing and destemming of the grapes, the must is put into small-thermoregulated vats ensuring that the fermentations are perfectly controlled, bringing out the expression, the richness and the nuances of each plot. The vatting period lasts 20 to 25 days depending on the vintage.

Ageing: Maturing lasts around 12 months in merrian oak barrels, a 1/3 of which are replaced each year. We then undertake the final blending before bottling at the chateau.

Oenologist: Antoine Medeville