



CHATEAU DES ANTONINS
ANTOINE DE ROQUEFEUIL

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APPELLATION A.O.C. BORDEAUX SUPÉRIEUR
MILLÉSIME 2020
LA RÉSERVE DU COUVENT

Histoire :

This wine owes its name to the Antonin's hospitaller monks who occupied this old abbey for five centuries. Since 2016, Antoine de Roquefeuil is in charge of the estate's wine production, following his father, Geoffroy de Roquefeuil.

Vin :

Terroir : Silico-gravelly rump, located on the left bank of the Garonne, south of the Graves

Assemblage : 50% merlot - 50% cabernet-sauvignon

Conduite du vignoble : Sustainable agriculture

Vinification : Thermo-regulated - alcoholic fermentation controlled at 27-30°C. Remontages -pumping over and delestage-. 3 to 4 weeks of fermentation.

Élevage : Selection of our best production for barrel aging made of French oak. A third of the barrel renewed each year.

Mis en bouteille : avril 2022

Production : 10 000 bouteilles

Alcool par volume : 13%

Dégustation :

Commentaire : Ruby with purple reflections, the color enhances the youth of the wine. The expression of black fruit, toasted almond, vanilla and slightly smoky notes develops when swirling the wine in a glass. A powerful yet fleshy mouth with present tannins.

Température : 17/18 degrees

Garde : 5 to 10 years



Certification Haute Valeur Environnementale