

CHATEAU PALENE 2017

Appellation Bordeaux Rouge

~ Background ~

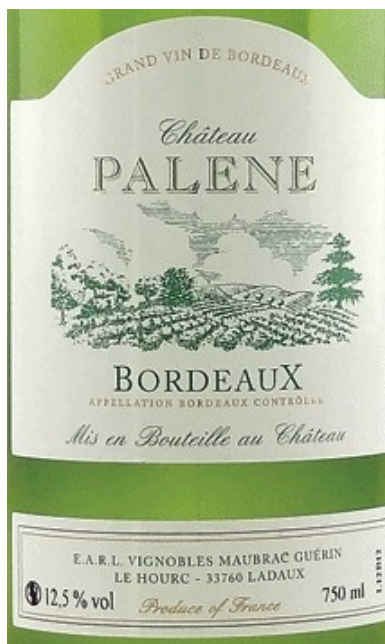
Chateau Palene is situated in the heart of the Entre Deux Mers, in the village of Ladaux. Family estate for four generation, this vineyard is one of the oldest in the Bordelais. Five generations have succeeded each other in the history of the property. Antoine Barthe was the creator of this vineyard by buying in 1894 his first vines. Between 1894 and 1907, he bought 2.59 hectares which allowed him to live.

Later, in love with this profession and this life decided to continue the adventure with her father. Two years after the death of Henri Robert Maubrac in 1998, Christine Maubrac and Eric Guérin joined forces by creating the EARL Vignobles Maubrac Guérin. Today the vineyard of Château Palene is 75 hectares. When he arrived at the property, Éric Guérin took his role very seriously and enlarged the area considerably, accompanied by Christine. In 1999, the introduction of bottle marketing was a revelation.

Château Palene is made from a vine plot cultivated for several years.

~ Viticulture ~

- The vineyards are planted with **50% Marlot, 40% Cabernet Sauvignon and 10% Cabernet Franc.**
- Acreage is 50 hectares.
- The soil is of a clay, limestone and sandy quality.
- Exposition East - West
- Yield is 50 hectoliters/hectare.
- Vines are from 15 to 20 years
- Mechanical harvest.



~ Winemaking ~

- Vinification in stainless steel vats at a low temperature.
- Cold direct pressing.
- Control of the temperatures with flags.
- Conduct reasoned by the vineyard.
- Vintage cutting in guyot and mechanical grape harvest.



AQUITAINE

WINE COMPANY



~ Tasting Notes ~

Marked by notes of red fruits. The 50% Cabernets (Franc and Sauvignon) bring freshness and structure to the whole. Chateau Palene is a mix of black fruit aromas and exotic woody notes. The palate is round with polished tannins and a pleasant fruity finish.