



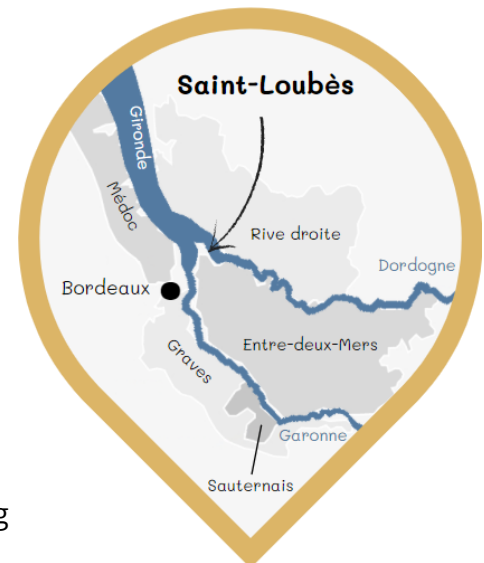
Château Bois-Malot & Valentons Canteloup

CHATEAU BOIS MALOT AOC Bordeaux Supérieur

Area	About 15 hectares.
Age of the vineyard	About 25 years.
Planting Density	4200 vine-plants/hectare.
Grape varieties	50% Cabernet Sauvignon 20% Cabernet Franc 30% Merlot.
Nature of the soil	Clay and silt soil with a Red Gravels' subsoil.



Viticulture	Ploughing on 2/3 of the area. Thinning out of the grapes if necessary. Harvest with sorting table. Sustained agriculture.
Vinification	Mastering of temperatures. Skin maceration during 30 to 45 days. Bleeding of 10% on average to make pale wine. (Bordeaux Clairet).
Aging	Stainless steel vats and oak barrels during 18 months.



Tasting notes	Full-bodied, well-constituted and spicy.
Food/wine pairing	Red meats, beef, mutton, lamb, confits and cheeses.
Cellaring	10 to 15 years.

Medals Regularly rewarded at the Los Angeles International wine competition.

Gold : 1981-1982-1983-1995-2005-2010.

Silver : 1978-1979-1980-1984-1988-1990-1993-1994-1995-1998-2002-2003-2006-2008-2009-2011-2012-2016

Bronze : 1985-1986-1989-1991-1992-1999-2000-2001-2014-2015.

One « * » Guide Hachette.

