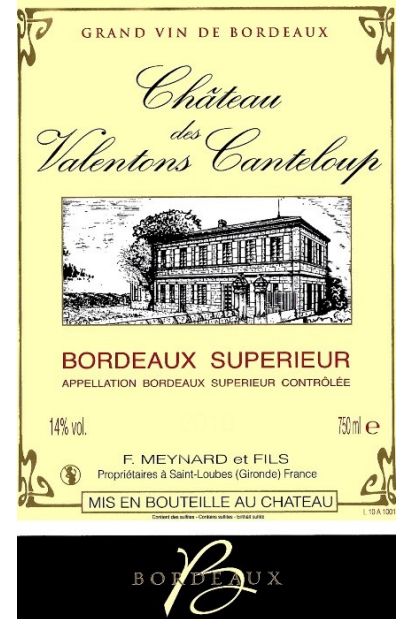




Château Bois-Malot & Valentons Canteloup

CHATEAU VALENTONS CANTELOUP AOC Bordeaux Supérieur

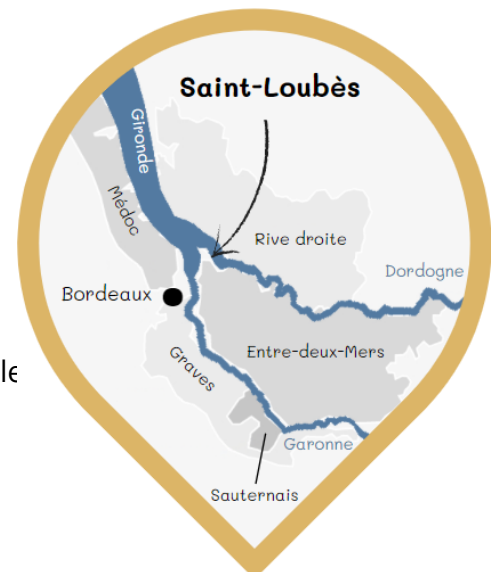


Area	About 10 hectares.
Age of the vineyard	About 20 years.
Planting Density	4200 vine-plants/hectare.
Grape varieties	65 % Merlot 20 % Cabernet Sauvignon 15 % Cabernet Franc.
Nature of the soil	Clay and silt soil with a Red Gravels' subsoil.

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 25 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 Supple and fruity during its youth then undergrowth and prunes aromas with ageing.

Food/wine pairing Poultry, white meat, grilled meat and cheese.

Cellaring 8 to 10 years.

Medals Regularly rewarded at the Los Angeles International wine competition.

Gold :1977-1980-1982-1985-1988-1991-2003-2004-2016 & * Hachette
Silver: 1975-1976-1978-1979-1981-1984-1987-1992-1994-1995-1997-1998-2005-2008-2009-2011-2014-2015
Bronze :1983-86-89-1990-1996-1999-2000-2002-2005-2010-2012

