



## **Château Carbonnieux Red GRAND CRU CLASSÉ DE GRAVES AOP PESSAC – LÉOGNAN**

Château Carbonnieux red has been a great classic of the Bordeaux region for centuries. Highly demanding in quality, it is the sweet response to a beautiful blend of grape varieties from this region: Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot.

Both modern and traditional, the vinification of red wines is carried out with slow and gentle extraction in order to preserve their roundness and the mineral typicity of their terroir.

The tannins are balanced and silky in harmony with the red fruits (blackcurrant, blackberry, cherry, etc.) revealing toasted notes imparted by aging in high-quality

French oak barrels. Only the best batches tasted will enter the final composition of the Château Carbonnieux red classified growth.

Serving temperature: 18-19°

Custody advice: 6 years minimum

Food pairing: Any grilled, roasted, simmered, candied or sauced meat, swordfish, tuna, mushrooms, seasonal or dried vegetables, cheese, chocolate or red fruit dessert, etc.

Alcohol abuse is dangerous for health. To consume with moderation. Consumption of alcoholic beverages during pregnancy, even in small quantities, can have serious consequences on the health of the child.