



A lot of fruit and pleasure for this wine of high finesse which presents a delightful and supple profile, an expression of the most beautiful terroirs of Châteaumeillant.

CHATEAUMEILLANT « Solissime »

TERROIR: Siliceous soils, granite and schist

BEST SERVED AT: 14-16°C (57-64°C)

AGEING POTENTIAL: 2 to 5 years

VITICULTURE & TERROIR

- Located in the south of Bourges, the **Châteaumeillant** vineyard covers 91 hectares
- The **Gamay** vines are planted on a siliceous, sandy and sandy-clay soil which offers **delicate and structured red wines**
- The history of winegrowing in the region is very old, located at an important commercial crossroads for the Romans (5th century BC)

TASTING

Eye	Garnet
Nose	Red fruits (cherry, morello cherry)
Palate	Beautiful roundness, a mouth full of charm, slight tannic astringency

This wine with its typical connotations of red fruits (cherries, morello cherries...) is very pleasant to drink. On the palate, it has a nice roundness; very charming, it shows a light and pleasant astringency (tannins from the grape), ensuring an aging for 3 to 5 years.

WINEMAKING

- **Manual** harvesting
- **Destemming** of the harvest before the alcoholic fermentation in vats, carried out at the same time as the **maceration** (11 days)
- After **malolactic** fermentation, the wine is aged in vats

PAIRING

Its aromatic amplitude will enhance your white meats or your braised or pan-fried red meats.

Our gourmet suggestions:

- *Roasted meat drizzled with meat glaze;*
- *A melting Saint-Marcellin.*