

Château Suau



Cadillac Côtes de Bordeaux



"Slightly hidden behind a curtain of hundred-year-old oak trees, Château Suau, flanked with its two towers covered with ivy, recalls that in the 16th century it was the hunting lodge of the Duke of Epernon, favorite of King Henry III and admiral of France, before belonging the Suau family. Sold on numerous occasions throughout history, I have acquired Château Suau in 1986."

Since 2014, Alejandro Bulgheroni has been a shareholder of the property. Since 2014 as well, all the wines produced are certified Organic by Ecocert.

The best Merlot, Cabernet Sauvignon and Cabernet Franc are selected to be aged for 12 months in French oak barrels. The wine of Château Suau will seduce you with its toasted aromas, cocoa and vanilla. Delicately woody, you will appreciate its full and silky mouthful and its fresh finish. To drink as an aperitif, with red meats or with all cheeses.



Vineyard Area: 66 Hectares

Terroir: Clayey-gravelly hillsides South / South-East exposure

Grape varieties: 70% Merlot - 20% Cabernet Sauvignon - 10% Cabernet Franc

Age of vines: 23 years

Vineyard management: Simple Guyot in organic farming

Harvest: Manual or mechanized depending on the plots

Vinification: Traditional in a thermo-regulated concrete vats

Aging: In French oak barrels renewed by 1/3 every year

Yearly production: 450,000 bottles

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