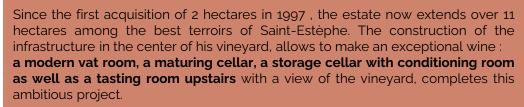


CHÂTEAU DE

CÔME

SAINT-ESTEPHE



« Working at the property since 2009, I am committed every day with enthusiasm to promote the quality of our wines and the passion that our team has for producing great wines from an excellent terroir by implementing quality elements usually reserved for the grands crus of the Médoc.



The property has been certified organic since 2018, the first in Saint-Estèphe.



The color is deep, purple, and bright. A nose of intense, fine, and elegant red fruits. Complex on the palate, with a beautiful fullness, we feel well-present, refined, and melted tannins. The amplitude and density on the palate indicate a beautiful richness. The red fruit appears in perfect harmony with all the elements. The finish is long and has a beautiful persistence.



Soils: Chalky clay Surface: **11** Ha

9 000 plants / ha Density:

Yield: 35 hl / ha

45% Cabernet Sauvignon, Grapes:

45% Merlot 10% Petit Verdot

Average age: 50 years old Picking: By hand

Soil management: **Traditional ploughing**

Vinification: Thermoregulated concrete vats cold pre-fermentation maceration

12 to 14 month in barrel

Maceration period: 21 days

Aging:

Length of aging: 1/3 new barrels

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