



# CHÂTEAU DE CÔME

## SAINT-ESTÈPHE

Since the first acquisition of 2 hectares in 1997, the estate now extends over 11 hectares among the best terroirs of Saint-Estèphe. The construction of the infrastructure in the center of his vineyard, allows to make an exceptional wine : **a modern vat room, a maturing cellar, a storage cellar with conditioning room as well as a tasting room upstairs** with a view of the vineyard, completes this ambitious project.

« 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 :	<b>Chalky clay</b>
Surface :	<b>11 Ha</b>
Density :	<b>9 000 plants / ha</b>
Yield :	<b>35 hl / ha</b>
Grapes :	<b>45% Cabernet Sauvignon, 45% Merlot 10% Petit Verdot</b>
Average age :	<b>50 years old</b>
Picking :	<b>By hand</b>
Soil management :	<b>Traditional ploughing</b>
Vinification:	<b>Thermoregulated concrete vats cold pre-fermentation maceration</b>
Aging :	<b>12 to 14 month in barrel</b>
Maceration period :	<b>21 days</b>
Length of aging :	<b>1/3 new barrels</b>