

## Château Castelbruck

<b>Location</b>	<ul style="list-style-type: none"> <li>• Arzac (Margaux)</li> </ul>
<b>Owner</b>	<ul style="list-style-type: none"> <li>• Famille DE SCHEPPER – DE MOUR</li> </ul>
<b>Technical Director</b>	<ul style="list-style-type: none"> <li>• Jean Michel GARCION</li> </ul>
<b>A.O.C</b>	<ul style="list-style-type: none"> <li>• Margaux</li> </ul>
<b>Soil type</b>	<ul style="list-style-type: none"> <li>• Gravel and sand on a subsoil of gravel and clay</li> </ul>
<b>Surface of the vineyard</b>	<ul style="list-style-type: none"> <li>• 3,5 hectares</li> </ul>
<b>Average yield</b>	<ul style="list-style-type: none"> <li>• 50hl/ha</li> </ul>
<b>Age of the vineyard</b>	<ul style="list-style-type: none"> <li>• 22 years old</li> </ul>
<b>Density of plantation</b>	<ul style="list-style-type: none"> <li>• 10 000 vines/hectare</li> </ul>
<b>Grape varieties</b>	<ul style="list-style-type: none"> <li>• 63% Cabernet-Sauvignon, 31% Merlot, 4% Petit Verdot, 2% Cabernet-Franc</li> </ul>
<b>Viticulture</b>	<ul style="list-style-type: none"> <li>• Short pruning (double guyot)</li> </ul>
<b>Wine Making</b>	<ul style="list-style-type: none"> <li>• After total destemming, traditional vinification of 3 to 5 weeks, control of temperature.</li> </ul>
<b>Ageing</b>	<ul style="list-style-type: none"> <li>• 12 months in oak barrels, of which 70% are new and 8 months in stainless steel vats.</li> </ul>
<b>Tasting</b>	<ul style="list-style-type: none"> <li>• Intense color, aromas of refined red fruits, vanilla notes, powerful and elegant at the same time with the right freshness.</li> </ul>
<b>Cellaring</b>	<ul style="list-style-type: none"> <li>• 7 to 12 years</li> </ul>

