HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château Caronne Ste Gemme 2020, Haut-Médoc

Price	£20.49
Code	CARO105

Situated next to Château Gruaud Larose, this estate possesses top class vineyards producing fruit worthy of Classed Growth status. Our old friend Francois Nony always produces wines of consistently high quality.

Tasting Notes:

A very aromatic violet bouquet, the palate is profound with ripe cassis fruit, hints of sweet tobacco, a touch of pencil lead and finely integrated oak. There is a classic rigidity to this wine with fine, polished tannins and a chewy ripe fruit texture. As always this Château delivers great poise and balance.



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Specification	
Vinification	The grapes are destemmed, then slightly crushed and put into stainless steel fermentation vats which are thermo-regulated. Fermentation is led at the temperature of 26/28° Celsius with light “over the top” pumping for a soft extraction of the skins. The maceration can last three weeks. The wine ageing of 12 months is made exclusively in French barrels of 225 lt, of which 25% are renewed each year. The wine is fined and finally bottled at the vineyard 20 months after the harvest.
Size	75cl
Drinking Window	Drink from 2025 through to 2035
Country	France
Region	Haut-Médoc
Type	Red Wine
Grape Mix	61% Cabernet Sauvignon, 34% Merlot, 5% Petit Verdot
Vintage	2020
Body	Rich, bold and robust
Producer	Château Caronne Ste Gemme
Producer Overview	Situated 500 metres from St Julien, adjacent to Château Gruaud Larose and Château Lascombes, this property is blessed with some very fine vineyards producing fruit worthy of Classes Growth status delivering outstanding value for money. In 2013 Francois Nony installed a new winemaking team, including Olivier Seze and Bruno Sauquet (previously at Montrose) to take this Château to the next level. This has proved to be a great decision.
Closure Type	Cork
Food Matches	Sirloin of beef served pink with roast potatoes. Yummy!