

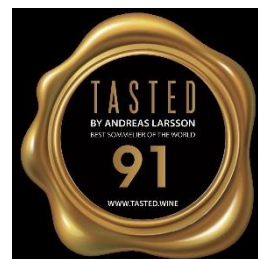
TECHNICAL SHEET

Château Pascaud

BORDEAUX SUPERIEUR RED

RESERVE 2022

Rich, Silky, Finesse



Commune: Galgon

Surface area: 6 hectares

Soil: clay-gravel slopes. High-quality, early-ripening area near Fronsac

Density: 4600 to 5200 vines/hectares

Average age of vines: 45 years

Viticulture: Managed grassing of the vine rows or mechanical ploughing of the soil in order to preserve biodiversity.

Disbudding, manual leaf stripping and green harvesting.

Plot selection of old vines.

Harvesting at perfect maturity with a sorting of the grapes.



The whole vineyard is managed according to sustainable agriculture and certified High Environmental Value and ISO 14001.

Vinification: Destemming, crushing and vatting.

Maceration and gentle pumping over operations to extract colour and fruit.

Fermentation in temperature-controlled stainless-steel vats.

The maceration is protracted in order to obtain a rich and concentrated wine (35 days)

Blend: 100% Merlot

Alcohol %: 14.5% vol

Ageing: 18 months ageing with french oak and micro-oxygenation.

Bottled at the château on our own bottling line.

Tasting notes:

The highly expressive aromatic bouquet releases lovely notes of black fruit with blackberry aromas, followed by luscious notes of chocolate and vanilla.

The palate unfolds with great precision. The wine is unctuous and offers up a big, firm bod, with a great richness and a wonderful overall balance. The wine lingers on the finish with silky and complex aromas.

Can easily be cellared for 10 to 15 years.

Awards :

91 points by Andreas Larsson Best sommelier in the World

Silver medal at concours of Bruxelles