



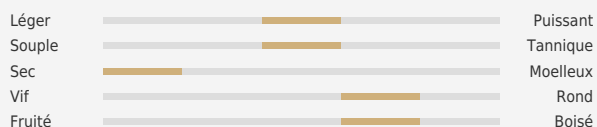
CHÂTEAU CHARMAIL

PRODUIT

The 2022 Château Charmail is a wine from the Haut-Médoc appellation, located in Saint-Seurin-de-Cadourne, on the edge of the Gironde estuary. The estate is classified as an “Exceptional Cru Bourgeois.” The 2022 vintage was marked by difficult conditions (hail, low yields), but these contributed to a beautiful concentration. The blend consists of approximately 45% Merlot, 37% Cabernet Sauvignon, 13% Cabernet Franc, and 5% Petit Verdot. The wine was aged for approximately 12 months, primarily in large barrels and concrete eggs to preserve the fruit. The estate’s philosophy aims to combine elegance, gravelly terroir, and aromatic purity.

To the eye, the wine presents a very dense ruby color with purple highlights. On the nose, ripe black fruits (blackcurrant, blackberry, black cherry) are perceived, accompanied by nuances of violet, black pepper, sweet spices, and a subtle smoky/woody touch. On the palate, the attack is voluptuous but immediately supported by a welcome freshness. The tannins are firm but well-polished, offering a beautiful structure without being excessive. The mid-palate is rich, with concentrated black fruits, enhanced by well-integrated aging (vanilla, fine oak) and a lively acidity. The finish is long and persistent, marked by a light saline minerality and a hint of black fruits and spices. This wine offers a very good balance between power, finesse and aging potential.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Bordeaux / France
Type de vin	Rouge
Volume	1,5L
Degré d'alcool	14,0%
Potentiel de garde	10 ans
Cépages	Cabernet Franc, Cabernet Sauvignon,

