



CHARTRON LA FLEUR

Appellation: Bordeaux

Soil: clay mixed with gravels

Varietals: Merlot 70%
Cabernet Sauvignon 30%

Vinification: traditional in stainless steel tanks
with temperature control.

Aging: In vats and barrels

Tasting

The colour is ruby and limpid. The nose is fruity and fresh. In the mouth, it is velvety and round, with a good balance between tannins and acidity

Serving conditions: Room temperature (19°)

Pairings: With starters, light meat, or red meat

Origin

This is the historic brand of Maison Schröder & Schöler. A good balance between the two grape varieties, merlot and cabernet, a generous soil and a favourable climate, are the main ingredients in this smooth and pleasant wine.

