



CHATEAU CHENE VIEUX

CUVÉE COMPOSTELLE

Exclusive label design

Appellation: Puisseguin Saint-Emilion

Soil: clayey - calcareous

Varietals: Merlot 77%
Cabernet Sauvignon 13%
Cabernet Franc 10%

Surface: 11,5 ha conducted with the single guyot's style

Age of vines: 28 years old on the average

Harvest: Mechanical

Vinification: in steel tanks - 100% natural yeasts

Aging: 6 months in tanks

Puisseguin St Emilion appellation gathers many family run estates who are searching for quality results on their wines.

Tasting

An incredibly fruity wine, displaying cinnamon and caramel. The palate is exquisite, opened, fruity. The finish is delicious. Easy to approach and enjoy now, slightly chilled.

Serving conditions: 17°

Pairings: Red meats and cheese.

Origin

Purchased in 1937, the vineyard is run by the same family since then. The chateau's name took its origin because of the existence of a century old oak tree in the vineyard. Today's main target for the Foucard family is becoming the best value in the whole appellation. This could be helped by an organic and eco-responsive working process, settled for few years now.

