



CHATEAU NAUDEAU

Appellation : Bordeaux

Soil : sol argilo-calcaire

Varietals : Merlot 80% -
Cabernet Franc & Sauvignon 20%

Surface : 10/12 ha

Harvest : mechanical with manual sorting

Vinification : in concrete vats covered with epoxy-resin

Aging : In vats

Ecological care : used drums etc. recycled + minimal use
of sulfites

Existing in White Entre-Deux-Mers.

Tasting

Bright, ruby red colour. The nose is intense and expressive displaying a bouquet of red berries (blackberry dominates) and under-wood flavours. Easy going on the palate, this wine has a fleshy and fat structure.

Serving condition : Room temp. (19°)

Pairings : pizza, quiches, poultry, cheese.

Origin

This family run estate has been lovingly cared for and shared amongst the family from one generation to the next. The 3 distinct cellars are a reminder that the present Chateau is the result of a marriage of 2 older estates. The grandfather's cellar has been kept as a museum to display the historic tools and furniture. A shared enjoyment of life and a warm welcome are the life-blood of this family and the estate also accommodates visits from many camper-vans during the year, even during the harvest season!

Mr Lobre is a quietly passionate vine-grower, who works hard "behind the scenes" but when he mentions his entre-deux-mers - he thinks of "fragrance, quality and of course - french-fries and mussels". If he is unfaithful to his wine, it is always for a Château Couhins or a Gewurtztraminer...

