Château CURTON LA PERRIERE

LA PERRIERE - LES ARGILES

RED BORDEAUX - VINTAGE 2020

This cuvée, aged in amphorae, is the result of an intra-plot selection on the best clays of the estate.

AGE AND SURFACE OF THE VINES

47 years / 75 ares

GRAPE VARIETIES AND TERROIR

100 % Merlot

Rare combination of clay and gravel, unique in the field.

ALCOHOL CONTENT

15 %

CULTIVATION METHODS

Manual labour is preferred: debudding, side-shoot removal, leaf stripping and grape harvests.

WINEMAKING AND AGING

Slow and progressive extraction with immersed marc during 4 to 5 weeks.
Few mechanical operations so as to produce a wine both powerful and delicate.
Aged in stoneware amphorae of 1000 and 1200 litres for 15 months without racking.

CERTIFICATION

Certified High Environmental Value estate.

TASTING

- Intense and deep robe.
- Nose dominated by black fruits (blackberry and blueberry).
- The palate is dense with a tight tannic structure, though silky and ample.

WINE AND FOOD PAIRING

To be enjoyed with tapas, red meat or cheese.

JÉRÔME FALGUEYRET
WINEMAKER

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

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