

Château Bichon Cassignols



Grande Reserve Rouge 2020

Terroir : stony gravel, 5250 plants per hectare

Varietals : 50% Merlot, 50% Cabernet Sauvignon

Vinification : The harvest is carried out mechanically using an onboard sorting system, followed by destemming at the winery and a second manual sorting to ensure optimal grape quality. The grapes are then transferred to tanks under an inert gas atmosphere to prevent oxidation. Indigenous yeasts are used to initiate fermentation by preparing a natural starter. The maceration lasts approximately five weeks, with temperatures maintained between 26 and 28°C, and pump-overs gradually reduced in both duration and frequency. After devatting, a natural malolactic fermentation occurs. The wine is then aged for 18 months, including 12 months exclusively in barrels, some of which are new. Before bottling, the wine undergoes fining with pea protein and gentle filtration to preserve its purity and structure.

Tasting Notes : Balanced and powerful, fruity and delicately woody.

Pairing Notes : Red and white meats, cheeses.

Aging Potential : 10+ years

Marie et Jean-François Lespinasse - Viticulteurs en Agrobiologie
50 avenue Capdeville - 33650 La Brède

téléphone : 05 56 20 28 20 - Mail : bichon.cassignols@wanadoo.fr - site : www.bichonvins.com