

---

# CHÂTEAU CARONNE STE GEMME

A solid and structured red with polished tannins and pretty currant, spice and walnut character.



Bottle Size: 750 mL

*Vintage:* 2015

*Producer:* Maison Ginestet

*Country:* Bordeaux, France

*Composition:*

60% Cabernet Sauvignon, 34% Merlot, 6% Petit Verdot

## WINEMAKER NOTES:

The vineyard was first reported in 1648 when a local Landlord, Denys de Mullet of La Tour St Lambert rented it to a farmer in exchange of the wines produced. Caronne is derived from “Carona” for a local spring source, and Gemme a corruption of “James”. In the middle-ages the locality was a parish on the grounds of a subsidiary to the Templar Commanderie at nearby Benon a few kilometres inland. Pilgrims on their way to Santiago di Compostella, having crossed the estuary from Blaye, would rest here before continuing their way across the Landes to the Spanish Border. The Parish was abolished during the Revolution and it is about this time that the first records of wine production at Caronne begin to emerge. In 1900 ownership of Caronne passed to Emile and Eugène Borie. The sons of Eugène would later cede their shares to their uncle and purchase Ch. Batailley and later Ducru-Beaucaillou whilst Emile’s descendants would remain sole owner of Caronne until this day. The property is now managed by François, the fourth generation with his brother Georges and his two cousins Michel & Jean François.

## TASTING NOTES:

Deep color with a pleasant violet hue. Aromatic with red and black fruit with a touch of vanilla, licorice and cedar wood. Round with soft tannins and a good grip. A lingering and fresh finish.

## PRESS:

91-92 points James Suckling, 88 points Decanter

## VINEYARD:

Situated in the St Laurent Médoc area 500 meters south of the saint Julien strip and in the direct neighborhood of the vineyards of Gruaud Larose, Lagrange, Belgrave, Camensac and Lanessan. The vineyard, a resurgence of the St Julien occidental mound, forms an island of 38 hectares (94 acres) planted on first class gūnzian gravel on a base of iron rich sandstone, a little more sandy to the east, a little more clayey to the west. The vineyard is ploughed. Harvesting is 50% manual and 50% machine.

**Average Age of Vines:** 30 years

**Density:** 10,000 vines per hectaore

## VINIFICATION:

The grapes are destalked, then slightly crushed and sent into stainless steel fermentation vats which are thermo-regulated. Fermentation is led at the temperature of 26/28° Celsius with light “over the top” pumping for a soft extraction of the skins. The maceration can last three weeks. The wine aging of 12 months is made exclusively in French barrels of 225 L., of which 25% are renewed each year. The wine is fined and finally bottled at the vineyard 20 months after the harvest.

## VITICULTURE:

Early de-budding followed by an exceptionally hot & dry July however with no drought. A moderately hot August with some beneficial rains. September with some heavy rains then dry and fresh until the end of harvesting. Good harvesting conditions. Berries with a very good balance given the untypical vintage.



FOR MORE INFORMATION VISIT: [KINDREDVINES.COM](http://KINDREDVINES.COM)

