



## BARON DES CHARTRONS BORDEAUX




### BARON DES CHARTRONS BORDEAUX 2018 14.5% ALC, 750ML

Barons were families who owned properties throughout the Medoc region of France, investing their fortunes and their lives to establish southwest France as the world's pace-setting region of winemaking. Chartrons, an 18th-century Bordeaux neighborhood of wine merchants, was located on the left bank of the Garonne River – the most strategic route for shipping wines to the Great Atlantic.

Baron des Chartrons hails from vineyards planted in traditional Bordeaux viticulture – the Merlot from sand, silt, and clay-limestone soils, and the Cabernet Franc from loamy clay to reveal liquorice aromas. Vines are pruned in a Guyot method – single and double, according to location. Harvest dates are determined by maturity control, berry tasting, and with Dyosystem monitoring. After fermentation, a small portion of the wine is raised in vats for six months with racking, respecting the tradition of the Bordeaux appellation.

Baron des Chartrons is ideally paired with braised beef ribs or lamb shank. Best enjoyed now at 60° to 65° F, or within 5 years of cellaring.

EYE	NOSE	PALATE
Intense purple color, with beautiful ruby red hints.	Notes of cherry and blackcurrant.	A clear attack, marked by complex aromas of candied red fruits.
APPELLATION	VARIETALS	A generous palate of intense and supple tannins. A silky finish with ample length.
 Bordeaux (Red) AOP	60% Merlot, 40% Cabernet Franc	Aged in stainless steel tanks to emphasize fruit and freshness; a small portion aged traditionally in vats for 6 months.
	SOIL	
WINEMAKER	UPC	
Elodie Bonnot	7-14320-03129-2	



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