

CHÂTEAU AMOUR

- AOC Médoc -



VINTAGE 2016

TERROIR

The property benefits from one side of the Atlantic Ocean influences, the other of the presence of the Gironde estuary, providing favorable weather conditions for the development of grape varieties and a maturity of grapes. The vineyard grows on gravel mounds worthy of the best soils of the Medoc. Composed of 50% Cabernet Sauvignon and 50% Merlot, the vineyard flourish hillocks on some of the best terroirs in the Medoc. Today the Chateau estate is composed of 90 hectares in the AOC Medoc region grouped around and about the domain, of which 53 hectares are planted with vines producing wine at the moment.

HARVEST

With manual and mechanical noting by parcel.

AGING

Barrels 100% (33% new barrels), during 6 months.

MATCHING FOOD

Grilled rack of lam, red meat, ceps in parsley, grilled duck breast and strong cheeses.

TASTING COMMENTS

The 2016 Château Amour vintage is characterized by its ruby color with intense streaks of violet.

The range of aromas are complex, starting with hints of raspberry and cherry, underlined by delicate roasting fragrances. The attack is full and round on the palate, with a long and elegant texture.

The overall impression is one of an outstanding posture with a sense of balance and softness typical of this high quality vintage.

Edouard Lambert, Enologist
BOISSENOT Wine Laboratory

REWARDS

- 91/100 Andreas Larsson
- Gold Medal - Gilbert & Gaillard 2018
- Gold Medal - CWSA 2019
- Double Gold Medal - WWSA (GB) 2019
- Gold Medal - Terre de vins 2020
- Silver Medal - Bordeaux 2020
- Silver Medal - SAKURA Japan women's Awards 2019
- Bronze Medal - Macon 2019
- Commanded IWC 2019
- Bronze Medal - Decanter 2019

Wine from vineyard certified as having High Environmental Value (HEV)



PRODUCT OF FRANCE