

History of the Estate

Chateau de Condat, Saint Emilion Grand Cru, belonged for a very long time to the kings of England who distributed, in turn, the considerable revenues it produced to English lords or the Gascon lords that remained faitfhful to them. After acquiring the property, the Janoueix family has worked hard to restore it, with a deep respect for nature.

Winemaking and Vinification

Everything has been done to respect nature and produce a Grand Cru, including better land use, lower yield per plant, higher trellis height, bordelaise pruning, north-south planting for better exposure to the sun, and planting hedges around the plots in order to create an ecosystem within the vineyard. Vinification is done in thermo-regulated stainless-steel vats. All vinification is done by gravity to reduce the use of pumps. Small capacity tanks correspond to each identified plot. Manual punching down during vinification.

Tasting Notes & Food Pairing

This wine has rich black fruit along with a firm structure. Flavors range from the black fruit to the new wood used for aging, which show in the spice and dry core of the wine. This rich and persistent wine improves with age.

Awards 2015 – 93 Points, Wine Enthusiast



The Wine Source Inc.

14415 South Main Street, Gardena, CA 90248 www.thewinesourceinc.com | (310)-516-6799



Composition

70% Merlot, 15% Cabernet Franc, 15% Cabernet Sauvignon

Origin & Classification

Saint-Emilion Grand Cru, Bordeaux

Terroir

Located on a southern-facing bed of gravel along the Dordogne river. The gravel stores the suns heat, creating a warmer microclimate. Water drains naturally, and the vines roots must go deep to feed.