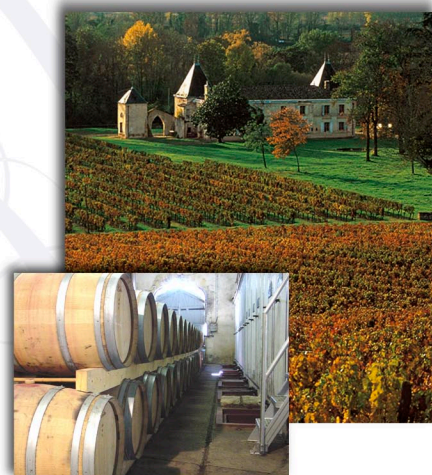


## Château de Paillet-Quancard Premières Côtes de Bordeaux Aged in oak barrels

The Château de Paillet owes its name to the neighbouring village of Paillet. This very old vineyard was bought in the 18th century by Squire d'Alphonse, canon of the church of Bordeaux. It was subsequently handed down to Adélaïde de Bacalan, to the knight J.-B. d'Alphonse, Counsellor with the Bordeaux Parliament, and to the Countess of Vassan. In the 19th century, it was one of the properties of the Fery-d'Esclands family.

It was bought by Marcel and Christian Quancard in 1970. The vineyard, the majority on the highest hillsides of the town, now covers a total area of 40 hectares with 36 under vines.



### The wine

Location: 36 hectares on the hillsides of the commune of Paillet, on the right bank of the Garonne.

Soil: clay and gravel

Grape varieties: 80% Merlot, 15% Cabernet Sauvignon, 5% Cabernet Franc

Ageing: in temperature controlled stainless steel and cement vats, with 3 weeks of maceration followed by ageing in oak barrels for 10 months.

One third of the barrels are renewed each year.

The grapes are picked plot by plot depending on their ripeness.

Cellaring potential: 3 to 8 years

### Tasting

A Premières Côtes de Bordeaux with a fine, ruby red colour.

A complex bouquet with aromas of candied fruit, old leather, subtly combined with pleasing touches of woodiness.

Elegant and refined on the palate with silky tannins.

An appropriate finish with the fragrance of dark fruit and roasted coffee.

### Serving

Appreciate with red and white meats, poultry and also with soft cheese.

