

Non-contractual document

Château PICHERON 2018 BORDEAUX ROUGE

OVERVIEW

The vineyard was created in the 70's by Alain Verdier, the father of the current owner, Mathieu Verdier. Mathieu took over the reins of this lovely property located 30 km from Bordeaux, on the left bank of the Dordogne River, in the Entre-deux-Mers area, in 2006. In 1990, Alain Verdier built his own vinification and ageing cellar, until this date made by the St-Pey de Castet Cellar. Since 1997, when Mathieu started to work with his father in the property, he also started to restructure the vineyard to insure the constant quality progress of their wine. Château Picheron's name comes from the family house where Alain was born, was grown up and planted his first vine roots.

VINEYARD

Soil: Chalky-clay. **Surface:** 26 hectares

Average age of the vineyard: 25 years

Grape varieties: 67% Merlot / 22% Cabernet Franc / 11% Cabernet

Sauvignon

MAKING PROCESS

Classical vinification in stainless steel vats. Ageing in stainless steel vats.

MATCHING FOOD

Serve at 17-18°C with grilled on vine shoots skewered lamb or stuffed poultry, along with pan fried vegetables. This wine will be perfect with terrines or a good selection of cheeses.

AGEING POTENTIAL

From 3 to 5 years



