



HOUSE OF TOWNEND

Château Caronne Ste Gemme 2021, Haut-Médoc

Price	£22.50
Code	CARO110

Situated close to Château Gruaud Larose and Château Lanessan, this estate possesses top class vineyards producing fruit worthy of Classed Growth status. Our old friend Francois Nony always produces wines of consistently high quality.

Tasting Notes:

There is no vanity here, just a really well constructed Claret that will surely punch above its weight. The Cabernet Sauvignon takes a leading role with 75% of the blend delivering a sturdy palate of cassis, plum and a touch of chocolate. The oak content is lower this vintage, allowing the terroir to show through, with graphite and pencil lead giving an added dimension. A joyful Claret!





HOUSE OF TOWNEND

Specification	
Vinification	The grapes are destemmed, then slightly crushed and put into stainless steel fermentation vats which are thermo-regulated. Fermentation is led at the temperature of 26/28° Celsius with light “over the top” pumping for a soft extraction of the skins. The maceration can last three weeks. The wine ageing of 12 months is made exclusively in French barrels of 225 lt, of which 25% are renewed each year. The wine is fined and finally bottled at the vineyard 20 months after the harvest.
ABV	12.5%
Size	75cl
Drinking Window	Drink from 2025 through to 2035
Country	France
Region	Bordeaux
Area	Haut-Médoc
Type	Red Wine
Grape Mix	75% Cabernet Sauvignon, 18% Merlot, 7% Petit Verdot
Vintage	2021
Body	Rich, bold and robust
Producer	Château Caronne Ste Gemme
Producer Overview	Situated 500 metres from St Julien, adjacent to Château Gruaud Larose and Château Lascombes, this property is blessed with some very fine vineyards producing fruit worthy of Classes Growth status delivering outstanding value for money. In 2013 Francois Nony installed a new winemaking team, including Olivier Seze and Bruno Sauquet (previously at Montrose) to take this Château to the next level. This has proved to be a great decision.
Closure Type	Cork
Food Matches	Sirloin of beef served pink with roast potatoes. Yummy!