



CHÂTEAU CARLINA



Julien & Cécile Paillé are young wine-makers in Montagne Saint-Émilion, they built and run their own vineyard named Château Carlina and Château Haut-Guitard from their family in the commune of Montagne, 5 km from Saint-Émilion.

The Château Carlina is located on clay-limestone soil, with outcrops of natural rocks, it is in those places, where the flower named «carline» is present, it is the emblem of the Château. Usually, it is more easily located in the Pyrenees' mountains.

Grape varieties

70% Merlot
20% Cabernet Franc
10% Cabernet Sauvignon

Age of the vineyard - Area

20-50 years - 8 hectares

Soil

Clay-limestone with outcrops of natural rocks

Vinification

Grapes are destemmed and tried before vatting. Wine batches are pumped every day during the fermentation. Temperature control. Vatting lasts 20 days. Then the wine is aged in cement vats and partially in oak barrel before being bottled.

Tasting notes

Garnet-red colour, the nose reveals aromas of blackcurrant buds, cherry and violet. A supple attack opens in the mouth, succeeded by round and fine tannins with a long finishing.

Suggested dishes

A good match with grilled beef, tartar, cheese