



Château de Chouilly 1er cru AOC, Rouge

Appellation d'Origine Contrôlée
Aged in oak casks

Origin	Quality controlled (A.O.C.) Geneva
Height	490 m
Soil	Molasse (a soft crumbly sandstone)
Grape variety	Merlot, Cabernet Sauvignon
Pruning method	Guyot, 5700 vines per Ha
Average production	55 hl/ha
Winemaking	Harvested mid-october.
Strength	13.5% ABV
Characteristics	Deep colour, warm and round in the mouth, elderberry taste with a sweet almond touch, soft and silky tannins
Gastronomy	Marrow bone beef fillet, provençale rack of lamb, Mont d'or vacherin cheese, blue cheese, matured goat cheese
Best time to drink	Now and up to 7 years after vintage
Service temperature	17° C

