

Château Carreyre

AOC Margaux






DOMAINES FABRE
BORDEAUX - FRANCE

History

This property is located in the village of Soussans in the prestigious Margaux appellation. In 2014 Domaines FABRE took over the vineyard management and a huge work was done in the vineyard conduction : soil drainage, vat capacities adapted to the vineyard plots ...



Tasting notes

-  Deep purple red colour.
-  Very clear and precise nose with black currant, vanilla, moka and spices.
-  Fruit-driven and pure, with a mix of mulberry, red currant and damson plum notes, laced with espresso-tinged toast.

Details

-  70% Merlot
20% Cabernet Sauvignon
10% Petit Verdot
-  12 to 14 months
60% new oak barrels
-  60 minutes
-  16-17°
-  Duck breast, T-bone and filet steak, cheese

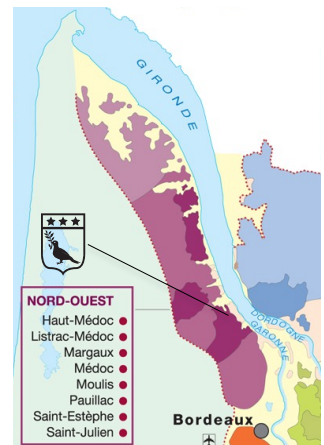


AOC Specifics

Vines appeared first in Margaux during the gallo-Roman period. In 1954 the appellation Margaux was born. It stretches over five communes and is unique in Médoc for the predominance of Garonne gravels on a central plateau deposited by the river in the early Quaternary period.

All the conditions for successful wine are present : a large amount of gravels and pebbles, poor soil which cannot retain water, and deep-rooted vines.

A very feminine and magic combination of 3 M : Margaux, Merlot, Mélanie



Domaines FABRE – Cissac-Médoc, 33250 PAUILLAC, France
Tel : +33 (0)5 56 59 58 16 – Fax : +33 (0)5 56 59 57 97
Email : info@domaines-fabre.com / Site Web : www.domaines-fabre.com





Château CARREYRE

AOC Margaux

« Château Carreyre 2016 »

James Suckling (FEB 2017) : 90-91 pts

Guide Hachette 2020 : 1*étoile Un vin encore marqué par le bois, mais non dénué d'élégance dans son bouquet très élégant comme sa bonne charpente tannique. Quelques années de garde lui suffiront pour s'affiner.

« Château Carreyre 2015 »

AWC Vienna : Or/Gold

« Château Carreyre 2014 »

James Suckling (FEB 2017) 90 pts

This is a charming modern Margaux with fragrant black-fruit and summer-flower aromas. It's mid-weight, supple and almost silk, if not quite at the depth of the very best.

« Château Carreyre 2013 »

Catavinum 2016 : Argent/Silver

Cuisine et Vins de France SEPT-OCT 2017 : 15/20

