Chateau Carbonneau

Bordeaux, France



Winemaker: Pierre Franc de Ferriere
Region: Bordeaux, France
Location: Pessac sur Dordogne, France
Appellation: Bordeaux
Varietals Grown: Merlot, Cabernet Sauvignon, Malbec, Cabernet Franc

Chateau Carbonneau Vineyard, clay and limestone soil

The grapes were crushed before vatting. Cold maceration for 19 days to develop the fruit and spice notes. Fermentation temperature of 26-28°C for natural extraction of tannins and color. Aged for 12 months in not new barrels.

Certified Organic

62% Merlot, 25% Cabernet Franc & 13% Cabernet Sauvignon

About the Winery/Winemaker

Since the 2019 harvest, Carbonneau has been in organic conversion with the Ecocert agency and will be in organic certified (AB) from the 2022 harvest. This conversion was a logical decision for the château since it is in line with their desire and commitment to develop the quality of our wines over the years to reflect the expression of the terroir.
This is why in 2021 Carbonneau started the conversion not only of the vineyard but of the farm in its entirety towards biodynamic agriculture. Since the 2023 harvest, the property is biodynamic certified (Demeter). Whether it is on the vineyard or in the winery, Wilfrid, his son Pierre and their team are committed to produce wines that express all the potential of Carbonneau's terroir.