

- CHATEAU DE COME-

Bordeaux Saint-Estephe



APPELLATION

Located on some of the finest clay-limestone plots in the appellation, Château de Côme produces a silky wine of great subtlety with excellent balance, smooth tannins, and an aristocratic taste profile with plenty of fruit and a long finish, the most Saint-Julien type and feminine wine of Saint-Estephe.

WINE ESTATE

Baron Maurice Velge acquired Chateau de Côme in 1997 and improves the quality of his wine year after year by selecting only the top elements. He first expanded the vineyard through a very qualitative process and hired a team of high-skilled winemakers such as José Bueno, former 'Maitre de Chai' at Mouton Rothschild.

TERROIR & VARIETAL

- **Grape:** 50% Merlot 50% Cabernet Sauvignon
- **Vinification:**

The wine is fermented in thermo regulated cement vats for 21 days, then aged from 12 to 14 months in barrels.

FOOD PAIRING

Enjoy this wine with a beef filet and fully flavoured meat. It also goes very well with strong cheese.

TASTING NOTES

Very nice color and typical taste from Saint-Estephe, with prunes and fruits such as gooseberry and blueberry. Frank and pleasant taste with a mineral touch.

