Château l’Eden Médoc 2016

WINE DESCRIPTION
Château l’Eden is a small estate in Saint-Christoly-Médoc, a village located on the Gironde Estuary just 15km north of Saint-Éstèphe. The winery was founded in 2016 by Amélie and Fabien Faget who dreamed of owning their own little “Eden” in Bordeaux.

The Médoc AOP is located to the north and west of Saint-Éstèphe where clay and sandy soils favor Merlot. The area’s best wines come from vineyards located closest to the river and Château l’Eden sits on the edge of the Gironde Estuary. The average age is 40 years and farming is certified sustainable.

Château l’Eden is made by manual punch-down during maceration to enable softer extraction. One third is aged in 30% new French and American oak barrels for 12 months. The other two thirds age in stainless-steel to avoid the taste of wood. The cépage consist of 70% Merlot and 30% Cabernet Sauvignon.

TASTING NOTES
“Our specific terroir gives Château L’Eden a particularly spicy aroma that continues on the palate with spicy freshness and lifted red and dark fruits,” says Fabian. The gentle extraction of pigéage results in a fresher style of Médoc that allows for early drinking. Nonetheless, Fabian believes, Château l’Eden benefits from being decanted and will improve in bottle for five to ten years.

FOOD PAIRING
Merlot, with its medium tannins and juicy acidity, pairs well with a broad range of cuisine. Full-bodied Merlot like those grown in the appellations of Saint-Émilion and Pomerol in Bordeaux are well-suited to braised, roasted, and grilled meats thanks to their palate cleansing structure and complex flavor.

VINEYARD & PRODUCTION INFO
Production area/appellation: Médoc AOP
Vineyard name: Château l’Eden
Vineyard size: 20
Soil composition: Sandy Clay with Gravel
Training method: Double-Guyot
Exposure: Southwestern
Year vineyard planted: between 1960 and 2000

WINEMAKING & AGING
Viticultural practices:
Viticulture certification: certified sustainable
Yield: 35 hl/ha

Varietal composition:
- 70% Merlot
- 30% Cabernet Sauvignon

Fermentation:
- Stainless steel tanks
- Length of alcoholic fermentation: 15 days

Maceration:
- Daily cap punchdown and twice daily pumpovers
- Length of maceration: 10 days

Fining:
- Animal based

Aging:
- 1/3 new oak, the rest 2-3 years
- French & American oak barrels
- Stainless steel tanks
- Length of aging before bottling: 12 months

ANALYTICAL DATA
- Alcohol: 14%
- pH level: 3.7
- Residual sugar: 0.3 g/L
- Acidity: 3.6 g/L