



Château Canteloup Lestage

Didier SICAUD

Your main character trait?

I'm generous

Your favorite color?

Yellow

Your favorite thing about wine?

Roundness, fruitiness, generosity

Your current state of mind?

Trying to think positively

When my grandmother settled in Fours in 1937, the vineyard covered 2.8 hectares. We've come a long way since then! My parents took over in 1965, making the most of the rich clay and limestone soil and continuing to expand the vineyard until it covered 15 hectares in 1980. I naturally inherited this passion for the terroir. Today, our vineyard covers 33 hectares and my two brothers, Patrice and Cédric, have joined me in continuing to honor the memory of our grandmother with a round, fruity and generous wine.



Château Canteloup Lestage

BLAYE CÔTES DE BORDEAUX

Village: Fours

Terroir: Soil of clay-limestone - Subsoil of thick limestone - 25-year-old vines

Winemaking and ageing: Mechanical harvest. Selected parcel. Vinification in small vat-room. Cold maceration before fermentation to gently extract the colour and aromas of fresh fruit. Maceration 10-15 days. Ageing with wood input.

Blend: 100% Merlot

Tasting comments: The colour is deep and intense. The nose is powerful with notes of blackberries. The attack in the mouth is impressive. A strong character comes through on the palette, a subtle blend of generous, very ripe summer berries and well-integrated wood with notes of caramel and vanilla. The whole is a frank success, with a very pleasurable and persistent finish.

Food and wine pairings: Ripened hard cheese

