

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 just 2.8 hectares. A lot has changed since then! My parents took over in 1965, making the most of the clay-limestone soils and continuing to develop the estate. Today, our vineyard extends over 10.93 hectares. My brothers, Patrice and Cédric, joined me to carry on our grandmother's legacy. Cédric is responsible for vineyard management and winemaking. Since the 2025 vintage, the estate has been farmed organically.



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: Deep, intense colour. The nose is powerful, with ripe blackberry aromas. The palate is vibrant from the outset, revealing a bold character with generous ripe red fruit flavours beautifully integrated with subtle oak notes of caramel and vanilla. The finish is long, elegant and immensely satisfying.

Food and wine pairings: Mature hard cheeses

