

CHÂTEAU LA FRANCE



Located between Bordeaux and Saint-Emillion, Château La France is known as one of the largest estates of the Bordeaux wine area since the end of the Second Empire (late 19th century). The property stretches over 90 hectares (222 acres) in a single block including 68 hectares (168 acres) with the appellation Bordeaux Supérieur (red wine) and 10 hectares (24 acres) with the appellation Bordeaux Blanc Sec (dry white wine).

In the middle of the estate, a Château from the Restoration time (1830) was erected at the exact place of a former Gallo roman villa. In 1635, under the reign of Louis XIII, it was owned by the Quinsac family, royal notaries of Bordeaux; destroyed during the French Revolution the Château was rebuilt in its current style by wine merchants from Bordeaux. Until 1930, the estate was named Château Quinsac, since then the name Château La France has been succeeded.

The most attractive aspect remains a generous "terroir" composed of silty clays and really beautiful outcrops of gravels. The will of making quality wines is visible in the density of 5,000 vine stocks per hectare. Even if some plots contain very old vines, the average age of the vineyard is around 30 years old, the age of maturity.

Château La France relates this identity with 75% of Merlot, 13% of Cabernet Sauvignon, 5% of Cabernet Franc and 7% of Malbec, the latter bringing its pepper notes and intensity to classical varietals and providing a perfect link between Merlot and Cabernets.

For white wine, the grape varietals including 53% of Sémillon, 39% of Sauvignon Blanc and 8% of Sauvignon Gris are unusual for a vineyard from Entre-deux-Mers. An explosive marriage giving appealing, fat and fruity wines.

The vat room is unique in the Appellation. Indeed it is equipped with a gravity system that replaces pumps and pipes preserving thus the aromatic potential of the grapes. The berries that arrive to the vat room obey to the force of gravity; they are discharged in small mobile vats of 500 kilos each bringing them directly into the vats thanks to a rail and hoist system. The wine making remains traditional. It is carried out by Patrice Lozano, cellar master of Château La France for more than 30 years. Under his expert eyes and thanks to a performing system if temperature contrl, the fermentations happen in optimal conditions.

The wines then follow a maturing in vats and oak barrels for at least 12 months. After bottling the wines become refined in the darkness and the peace of our ageing cellar.

BORDEAUX SUPÉRIEUR ROUGE

REGION: Located between Bordeaux and Saint-Emilion

VARIETAL: 83% Merlot, 7% Cabernet Franc,
3% Cabernet Sauvignon, 7% Malbec

COLOR: Intense, deep red color

BOUQUET: Complex nose, offering generous aromas of ripe
fruit and spices.

TASTE: Supple and fresh palate of (stone) red fruit (cherry).
Well balanced, intense and supple

AGEING: 12 months in tanks

SERVING TEMP: 64° F (18° C)



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