

<b>Name of the winerie</b>	Château Canteloup	
<b>Owner's name</b>	M. Landreau Jean Philippe	
<b>Contact</b>	postal address	17 Route de l'Hermette 33750 BEYCHAC ET CAILLEAU
	phone	05.56.72.97.72
	email	<a href="mailto:chateaucantelou@orange.fr">chateaucantelou@orange.fr</a>
<b>History of the family estate</b>	Situating on both villages, Beychac & Cailleau and Vayres, Château Canteloup is a family estate founded in 1948 by Mr. Jean Hubert Landreau. 27 en vignes rouges et 4 en vignes blanches.	
<b>Philosophy of the winemaker</b>	Respect du cahier des charges ODG et de l'environnement	
<b>Area</b>	76,60 acres	
<b>Soils</b>	Clayey-gravelly	
<b>Grape varieties</b>	Merlot, Cabernet Sauvignon, Sauvignon and Sémillon	
<b>Name of the red wine</b>	Graves de Vayres Rouge Cuvée Fût de Chêne (blend aged in oak barrels)	
	Such as the classic blend, the Graves de Vayres Red "special cuvée fût de chêne" (aged in oak barrels) is a wine coming from this excellent terroir with gravelly and clayey soils.	
<b>Soils</b>		
<b>Blend</b>	60 à 70 % Merlot	30 à 40 % Cabernet Sauvignon
<b>Vine training</b>	Large lanes for the oldest plot, the new ones have been planted on a base of 4500 plants per hectare, with weeding between the row.	
<b>Vinification</b>	The vinification is made in the purest tradition of Bordeaux which most important extraction phase will be executed by a final maceration during at least three weeks. When blending of wines is done, the wine is then clarified and bottled. This is indeed a selection of the best plots which potential is well-know.	
<b>Ageing</b>	Once the alcoholic fermentation achieved, the wine is poured and rest in barrels during 12 to 18 months depending on the vintages.	
<b>Wine tasting</b>	High breeding wine, where the woody flavour melts and releases a rich and powerfull, generous and full-bodied, dense and persistent wine with empyreumatic woody and vanilla aromas.	
<b>Wine pairing</b>	Graves de Vayres red wines are appreciated with braised or roasted meats and with cheeses.	
<b>Name of the white wine</b>	Graves de Vayres dry white wine	
<b>Soils</b>	Clayey-gravelly	
<b>Blend</b>	80 % Sauvignon	20 % Semillon
<b>Vine training</b>	Large lanes for the oldest plot, the new ones have been planted on a base of 4500 plants per hectare, with weeding between the row.	
<b>vinification</b>	Modern technic of vinification are used in order to preserve the aromas and the quality of the grapes. After fermentation with controled temperature and inoculation of selected yeast, the white wine is breded on fine lees during 4 to 6 weeks. Following the clarification and stabilization, the wine is conditioned and bottled.	
<b>Ageing</b>	Ageing in tank.	
<b>Wine tasting</b>	Thanks to its clayey-gravelly soils, the Sauvignon expresses himself completely. In the mouth the wine has a net and well-balanced acidity and flavors of yellow exotic and citrus fruits.	
<b>Wine pairing</b>	Very nice fruty and acidulated wine which will match with seafood and fish.	