

CHÂTEAU
DU CARTILLON



HAUT-MÉDOC

HAUT-MÉDOC CONTRÔLÉE

LE AU CHÂTEAU

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CRU BOURGEOIS SUPÉRIEUR



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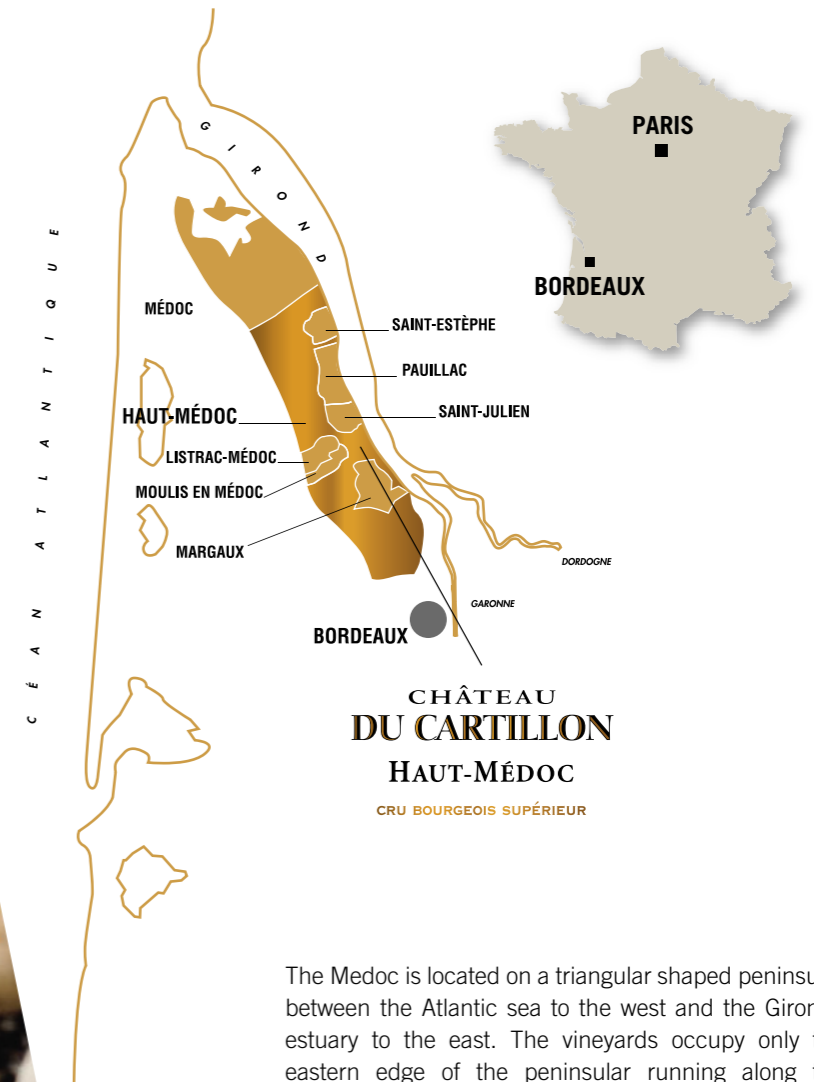
CRU BOURGEOIS SUPÉRIEUR

*At the heart of the
Haut-Médoc appellation.*


On the Medoc Grands Chateaux route, Chateau du Cartillon is located in the commune of Lamarque mid-way between the chateaux of Margaux and Saint Julien.

At the heart of the Haut-Médoc appellation the 55 hectare estate borders many of the prestigious representatives of the appellation.

The Chateau du Cartillon is no exception and benefits from a sought-after terroir which offers the ideal conditions for wine-growing, conducive to the birth of fine wines.



The Medoc is located on a triangular shaped peninsular between the Atlantic sea to the west and the Gironde estuary to the east. The vineyards occupy only the eastern edge of the peninsular running along the Gironde River, for a distance of 80km in length and about 10 km in width.



CHÂTEAU DU CARTILLON

a historic property
since the 19th century.

1781 : Cartillon belonged at that time to the Eyraud family

The Seven Years War between France and England broke out in 1756, which provided an opportunity for the Dutch to develop their wine trade. Holland became the main destination for exports of Bordeaux wines.

1791 : Sale of the property to Gérard Corneille Van der Kun, the grandson of a famous Dutch wine trader.

As the harvests were becoming increasingly poorer, the Eyraud family was forced to sell the property to Gérard Corneille Van der Kun, the grandson of a famous Dutch wine trader.

1799 : The property was sold to the Von Hemert family.

The Von Hemerts had been living in Bordeaux working in the wine trade. From the very first harvest they ensured that the wine was made to perfection: the wine from Cartillon took its place on the podium of wines from Lamarque.

1828 : Alexandre de Bethmann became the new owner.

1860 : The property was sold to Félix Clauzel, a passionate wine lover.

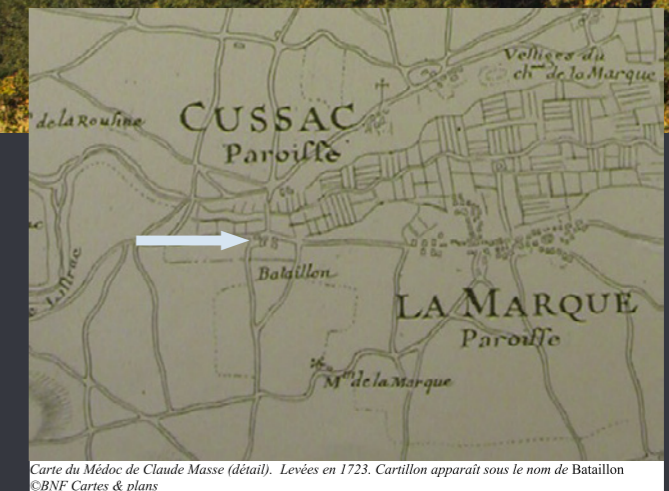
In 1868 production had never been so high, with 90 to 100 barrels, each of 900 litres, per year. In the same year Chateau du Cartillon won first place in Tastet & Lawton's 'petits papiers'. The Cocks and Féret guide in 1868 mentions Cartillon in the Cru Bourgeois category.

1881 : The Chateau was awarded the mention Bourgeois Supérieur.

1932 : Château du Cartillon was officially classified as Cru Bourgeois.

1935 : Dominique Clauzel took over from his grandfather.

2008
The Société Fermière des Grands Crus de France which is a subsidiary of Les Grands Chais de France became the long-term lease-holder of Château du Cartillon.



A notary's report proves the existence of the Cartillon in the parish of Lamarque in 1560. The first representation of the Château du Cartillon found is that appearing in the famous map of the Médoc by Claude Masse from 1723.

2020
Château du Cartillon, in recognition of its quality, was awarded Cru Bourgeois Supérieur status.

An exceptional vineyard for an exceptional terroir.

With an **average age of 20 years**, the 55 hectare vineyard in one **single plot** on a sandy-gravel soil is planted with **55% Merlot, 25% Cabernet Sauvignon and 20% Petit Verdot**. The oldest vines have grass growing between them, and the soil around the younger vines is ploughed. The vines benefit from reasoned agriculture vineyard management which means that treatments are kept to the bare minimum. Double Guyot pruning and green harvesting limit the yield to 48 hectolitres per hectare.

Between 2011 and today about 30 hectares have been restructured.



The specificity of the vineyard at Cartillon is the high proportion of Petit Verdot.

We chose Petit Verdot for several reasons. We believe that it is particularly suited to our terroir. It is also a wine-making decision. It adds an intense colour, rich tannins and powerful aromatics which perfectly complement the Merlot and Cabernet Sauvignon. Historically, the vineyard of du Cartillon was comprised of about 7% Petit Verdot.



Some key facts and figures for Château

Grape varieties planted:

55% Merlot,
25% Cabernet Sauvignon,
20% Petit Verdot

Surface area:

55 hectares

Average age of the vines:

14 years

Average vine density:

6666 vines/hectare

Soil structure:

sandy-gravel and clay-sand.
Aged in barrels.



The profile and style of Château du Cartillon wine.

This Cru Bourgeois Supérieur has a very rich colour. The intense and always elegant bouquet displays aromas of ripe fruit, set off by notes of spice and liquorice. On the palate the wine is remarkably well balanced. Ripe, velvety tannins ensure a lingering, vanilla finish. Like all the great Médoc wines, Chateau du Cartillon develops beautifully with age.

Winemaking Techniques

Thanks to the modern equipment in the wine cellar, vinification is very precise. The large number of vats of differing sizes makes it possible to isolate batches of an identical quality and then to create a careful blend in order to ensure the quality of Chateau du Cartillon wine.



Sébastien Villenave
Manager & Oenologist
of the Château du Cartillon

Cold pre-fermentation maceration for 5 to 8 days in stainless steel temperature-controlled vats.

The malolactic fermentation takes place only in vats. During the extraction process each batch is tasted each day by Vincent Cachau, oenological director at the property and by our operations manager.

The full production is aged in 225 litre barrels (about 50% new barrels and 50% one year old barrels) for approximately 12 months. We do not undertake any rack and return during the year.

The final blend: the blend respects the typicity of the terroir as closely as possible and is tailored to the needs of each vintage. This stage is carried out in collaboration with Julien Viaud, from Michel Rolland's team of consultants.

The wine is fined with vegetable-based products to avoid any risk of allergens. One week before bottling we carry out cross-flow filtration which is the most efficient and gentle method to filter the wine.



CHATEAU
DU
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Sustainable solutions

Reasoned production

We have been committed to sustainable viticulture since 1997 in order to manage and improve our winegrowing and its impact on the environment with one unique goal in mind:

“...to produce a healthy grape so that we can produce a quality wine to satisfy our customers while at the same time respecting the environment”

Wine growing has always been and will always be an ever changing challenge. Climate change, environmental constraints and increasing expectations of society drive this evolution and force us to consider what the viticulture of tomorrow will be like.



Our commitment to respecting the environment

HVE Level 3 Certification.

In 2018, Chateau du Cartillon embarked on the CIVB SME initiative. This approach is based on the ISO 14001 standard. It provides a framework for companies to protect the environment and respond to changing environmental conditions, while taking into account socio-economic needs. We are also certified HVE (High Environmental Value) which is even more focused on the environment.

Environmental practices implemented within the vineyard.

- Biodiversity

We use ecological reservoir zones to preserve biodiversity within the vineyard. They are essential for maintaining the right balance in the property. Chateau du Cartillon has a multitude of ecological zones: a pond, plots which lie permanently fallow or semi-permanently fallow (before planting), ditches (mowed late in the season) and many groves.

- Winter Sowing

Following harvest with soils in winter rest we carry out so-called 'winter sowing' with selected varieties: oak, vetch, beans etc. This ancient practice is very beneficial for the soils and for the vine. In springtime, flowering seedlings become attractive to bees and other pollinating insects. They maintain and develop biodiversity within our vineyard.

- Viticultural equipment

When the vineyard is worked mechanically, soils are put under stress due to the weight of tractors and mechanical tools. We have invested in the purchase of a quad-bike to carry out certain work in the vineyard. Their light weight limits erosion and avoids soils getting compacted. It makes going through plots easier at times when tractors are not able to enter. It is a way of preserving the structure of our soils.



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