

CHÂTEAU DE
CÔME



SAINT-ESTÈPHE

Vintage 2019



Appellation :	Saint-Estèphe
Soils :	Chalky clay
Area :	7 ha
Density :	9 000 plants / ha
Yield :	40 hl / ha
Grape varieties :	45% Cabernet Sauvignon 45% Merlot 10 % Petit Verdot
Average age of vines :	45 years
Picking :	By hand
Soil management :	Traditional ploughing
Vinification :	Thermoregulated concrete vats
Length of aging :	12 to 14 months in barrel
Production :	300 hl
Vinification :	Concrete vats
Maceration period :	21 days
Length of ageing:	1/3 new barrels
Owner :	Velge Family
Winemaker :	José Bueno



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