



LE PAON DE

HAUT-MÉDOC



Le Paon de CITRAN Haut-Médoc 2010

The sunny summer and late autumn exceptional contributed to improve the success of this vintage. These climatic conditions have been fully supported the optimal maturation of the grapes and their excellent state of health. The blend of grape varieties (merlot and cabernet sauvignon) gives these wines a good acidity, guarantee of longevity, the freshness and a very expressive fruit. This year is also characterized by a high concentration of anthocyan, ripening tannins. The potential of these wines is extraordinary.

Château CITRAN

Included in the 1932 classification of crus bourgeois, Château Citran is one of the oldest winegrowing estates in the Médoc.

It is mentioned in records dating as far back as 1235, at which time it belonged to the Marquis de Donissan. His descendants owned the estate for six centuries but, as time went on, there were only a few remaining vines growing on small, scattered plots.

Fortunately, Monsieur Clauzel restructured the vineyard in the 19th century.

Both the Miailhe brothers and their successors, the Cesselin family, were responsible for the estate's impressive development.

After nine years of Japanese ownership, Citran became French once again in 1996 when it was acquired by the Merlaut family, well known for their expertise and passion for making fine wine.

Citran now reflects the full potential of its terroir. Its hundred hectares of beautiful gravel soil and excellent winemaking facilities make Citran worthy of holding its head high among the great growths and finest wines of Bordeaux.





Type of soil Sandy gravelly soils, marly chalky soils

Grapes varieties 58% Cabernet Sauvignon, 42% Merlot

Vinification / Ageing

Thermoregulation on each tank. Traditionnal vinifications (T 28°C). Traditionnal ageing with racking every three months in french oak barrels. Fining with white egg. Bottling in the Château.

Tasting notes

With a deep intense and bright ruby colour, this wine develops a grea nose of perfumed black raspberry, black cherry and red fruits. Its attack is full and generous on the palate, fresh dark fruit flavours lead and give way to well-integrated and powdery tannins. Lovely texture and intensity of flavour on the palate carries through to a bright and persistent finish.





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