Banville
Wine Merchants

Château du Gazin

Canon-Fronsac

Vineyard Location: Canon-Fronsac

Farming Practices: The estate has been certified organic since 2022 following 20+ yrs of progressive sustainability.

Vinification:

-Mix of manual & mechanical harvest

-Cold maceration for 3 days at 39F

-Spontaneous fermentation with indigenous yeasts in temperature-controlled concrete vats. No sulfites used during fermentation.

-Aging: 18 months in concrete vats (70%) and 1-year-old French oak (30%)

Grape varieties : 85% Merlot, 10% Cabernet Franc, 5% Malbec

Altitude : 75m ASL

Vineyard age : 35-years-old

Exposure : South-East, East

Soil : Clay-limestone (similar to Saint-Émilion)

Alcohol : 14%

Organic

Press Notes

Robert Parker Wine Advocate
2021 90 points

James Suckling
2021 90 points

Wine Enthusiast
2021 91 points