

The classics : aged in French oak barrels



The wines of **Château Les Chaumes** age surprisingly well for two reasons. The soil, a mixture of clay and limestone and the limestone subsoil, related to those of Saint-Emilion, give structured wines. The vines planted between 1966 and 1986 have low yields, so the wines are concentrated.

The **Château Les Chaumes Vieilles Vignes 2014**, aged in oak barrels, balanced and concentrated, with fine tannins, aromas of cherry, raspberry, reveals in the mouth aromas of violet and licorice. It has the elegance and the length of the Merlot (80%). It can be served with roasted or casseroled beef, veal or lamb, and asiatic dishes.

The **Chateau Les Chaumes Malbec 2015**, raised in oak barrels, with 25% new wood, has the concentration of wines produced with small yields and the power of Malbec, a beautiful structure, a spicy bouquet, aromas of violet, licorice. The aging in barrel has given it patina, complexity and elegance. To be served on game, civets, ripened cheeses, all food with character.



Le **Château Les Chaumes Cuvée Marie 2016**, Merlot in new French oak barrel, during 20 months, is a well structured and velvety wine with an elegant bouquet of small red berries, with a vanilla and woody touch to enhance the fruitiness. To be served in 2 or 3 years on deer, Wellington beef and Comté cheese.

Le **Château Les Chaumes Cuvée Robert 2016**, Malbec in new French oak barrel, during 20 months, is a wine of long aging. Powerful and generous, with a well developed bouquet of small berries, liquorice, violet, with a light wood note. To be served in 2 or 3 years on civet, jugged hare and strong cheeses.

These two cuvées have not been filtered.

The fruity : aged in tank



L'exubérante red 2015, Malbec, is the same cuvée as the one aged in barrels. Raised in tank, it has kept all its freshness and explodes in the mouth with aromas of violet, spices, pepper and black fruit. To be served on fine pâtés, dishes in slightly spicy sauce and cheeses.

The Brown Wine



Blend of Merlot aged in French oak barrels, cacao and spices, it has the softness and roundness of the grape variety, aromas of cacao, honey, walnut, candid fruits, fudge. To be served as an apéritif, on red wine sauce dishes, cheeses or as a dessert wine. Unfiltered and unfiltered, this wine can present a light deposit which does not affect its quality.