



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Caronne Ste Gemme 2020, Haut-Médoc

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**Price** £20.49  
**Code** CARO105

Situated next to Château Gruaud Larose, this estate possesses top class vineyards producing fruit worthy of Classed Growth status. Our old friend Francois Nony always produces wines of consistently high quality.

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### Tasting Notes:

A very aromatic violet bouquet, the palate is profound with ripe cassis fruit, hints of sweet tobacco, a touch of pencil lead and finely integrated oak. There is a classic rigidity to this wine with fine, polished tannins and a chewy ripe fruit texture. As always this Château delivers great poise and balance.

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Specification	
<b>Vinification</b>	The grapes are destemmed, then slightly crushed and put into stainless steel fermentation vats which are thermo-regulated. Fermentation is led at the temperature of 26/28° Celsius with light “over the top” pumping for a soft extraction of the skins. The maceration can last three weeks. The wine ageing of 12 months is made exclusively in French barrels of 225 lt, of which 25% are renewed each year. The wine is fined and finally bottled at the vineyard 20 months after the harvest.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink from 2025 through to 2035
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Haut-Médoc
<b>Type</b>	Red Wine
<b>Grape Mix</b>	61% Cabernet Sauvignon, 34% Merlot, 5% Petit Verdot
<b>Vintage</b>	2020
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Caronne Ste Gemme
<b>Producer Overview</b>	Situated 500 metres from St Julien, adjacent to Château Gruaud Larose and Château Lascombes, this property is blessed with some very fine vineyards producing fruit worthy of Classes Growth status delivering outstanding value for money. In 2013 Francois Nony installed a new winemaking team, including Olivier Seze and Bruno Sauquet (previously at Montrose) to take this Château to the next level. This has proved to be a great decision.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Sirloin of beef served pink with roast potatoes. Yummy!