

Château Chemin Royal

Moulis-en-Médoc

Cru Bourgeois

Château Chemin Royal is produced from the Moulis en Médoc part of Château Fonréaud's vineyard. The name Fonréaud that used to be spelt "Font Reaux" means "Royal Spring". According to the legend, a king of England stopped on this spot in the XIth century to quench his thirst at a spring that he found there. But perhaps the name is owed simply to the existence of a pleasant cold-water spring in the park. Henri Le Blanc de Mauvesin built the chateau in 1855 according to plans drawn by the architect Garros. It will charm you by the elegance of its architecture. Leo Chanfreau bought the estate in 1962. Today Jean and Marie-Helene Chanfreau and Caroline Chanfreau-Philippon are carrying on his work. Year after year, the vineyard has been improved: the Cabernet Sauvignon produces a beautifully structured wine and the Merlot gives it very nice fruit. This great wine has a true character.

Sustainable viticulture : Terra Vitis

Soil type: Gravelly Pyrenean soil and clayey-limestone soil

Area: 6 hectares

Vine growing: The vines are cultivated according to environmentally friendly growing practices, respecting both the plant and its environment. Vine care constantly ensures that a balance is maintained between the plant and its environment in view of achieving well-aired foliage and a regular load of grapes, which gradually ripen in the sunshine. Depending on their nature, the parcels are ploughed or grassed over between the rows.

Wine Grape Varieties: 65 % Merlot, 35 % Cabernet-Sauvignon

Production: 35 000 bottles.

Winemaking process: A strict selection of the parcels and the grapes takes place during the harvest. After a gentle crushing and destemming of the grapes, the must is put into small-thermoregulated vats ensuring that the fermentations are perfectly controlled, bringing out the expression, the richness and the nuances of each plot. The vatting period lasts 20 to 25 days depending on the vintage.

Ageing: Maturing lasts around 12 months in merrian oak barrels, a 1/3 of which are replaced each year. We then undertake the final blending before bottling at the chateau

