



# Cru Bourgeois Supérieur, 2018

Château Citran Haut-Médoc AC

Country of origin  
France

Grapes  
Cabernet Franc, Cabernet Sauvignon, Merlot

Serving temperature  
16 - 18°C

Allergen notice  
Contains sulphites

Alcohol content  
14%

## Character

A balanced, rich, deep red wine with glints of purple and a stunning bouquet of cassis, blackberry, cherry and plum, with powerful but velvety tannins. A pleasing sense of freshness as it arrives on the palate. Full and harmonious with some roasted aromas of biscuit and toast, and a long finish.

## Wine type



Balanced wines



Full-bodied wines

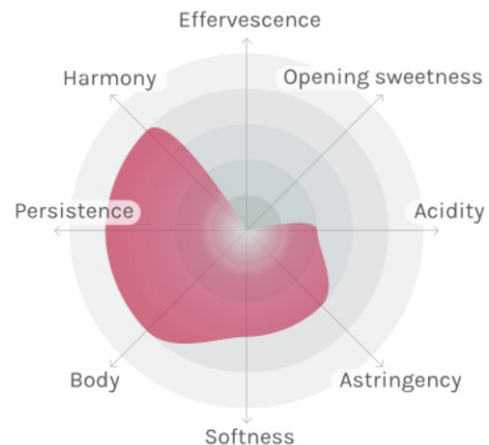


Lingering wines

## Producer

### Château Citran

The Château Citran, situated north of the village Avensan, is one of the oldest manor houses in the French Médoc region. For 600 years it was run by the same family, until they left the estate in 1832. Subsequently, changes in ownership, as well as economic and political unrest, resulted in fluctuating wine quality. In 1945, the holding was restored and rendered successful again. In 1986, it was sold to a Japanese company, which invested heavily in the vineyards and wine cellars. Quickly, Citran rose to the elite of Cru Bourgeois wines. Today Château Citran belongs to the Taillan group, whose acclaimed experts manage the winery with great skill and know-how.



## Foodpairing



Beef, veal or game in a dark sauce, grilled or fried beef or game



Pasta served with meat



Hard cheese made from cows' milk

