

Château la Commanderie De Queyret

Find out there the wines of Château la Commanderie De Queyret.

Château la Commanderie De Queyret is selling two Bordeaux white wines such as Entre Deux Mers and Bordeaux Sauvignon.

The winery also produces three red Bordeaux wines, Red Bordeaux Wine, Bordeaux Supérieur and Bordeaux Supérieur matured in oak barrels, mostly composed of Merlot.

Entre Deux Mers (dry white wine)

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Grape varieties. 50% Sauvignon, 25% Muscadelle, 25% Semillion

Production. 50 hectiliters per hectare

Area. 8 hectares

Vinification. After strict sorting by hand the harvest as it arrives at the winery, the grapes are either pressed immediately or put into vats for 12 hours (maceration on the skins) before pressing.

The must is left to settle in temperature controlled vats, so as to ensure the alcoholic fermentation takes place at around 18°. The resulting wine is then matured on the lees until the moment of blending in March. It is then bottled.

Characteristics of the wine. Fruity without being sharp, delicately aromatic without being coarse, the Entre-deux-Mers dry white develops subtle flavours which nevertheless remain pronounced.

Bordeaux Blanc

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Grape varieties. Sauvignon

Production. 50 hectolitres per hectare

Area. 25 hectares

Vinification. After strict sorting by hand the harvest as it arrives at the winery, the grapes are either pressed immediately or put into vats for 12 hours (maceration on the skins) before pressing.

The must is left to settle in temperature controlled vats, so as to ensure the alcoholic fermentation takes place at around 18°. The resulting wine is then matured on the lees until the moment of blending in March. It is then bottled.

Characteristics of the wine. The vigorous, flavoursome Sauvignon contributes fruitiness and a thirst-quenching quality, as well as a slighty wild, peppery aroma marked by peach and pineapple. Its legendary aromas will enhance seafood dishes, particularly oysters and shellfish.

Bordeaux Supérieur matured in oak barrels

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Grape varieties. 45% Merlot, 35% Cabernet Sauvignon, 20% Cabernet Franc

This wine is made from the old vines of more than thirty years, which have low yields, providing the structure required for a great wine.

12 months spent in barrels give the wine good harmony between its powerful, flavoursome tannins and intense, complex aromas. After a few years' ageing, this wine reveals all its charm and elegance.

Characteristics of the wine. A violet-coloured, opaque appearance. In the nose, the aromas of ripe red fruit are backed up by refined, elegant notes of vanilla and new oak. In the mouth it is ample and velvety. Ideal on guinea-fowl roasted.

Bordeaux Supérieur

[Click to enlarge](#)

Grape varieties. 45% Merlot, 35% Cabernet Sauvignon, 20% Cabernet Franc.

Area.

Vinification. Perfect knowledge of our terroir allows us to select the best parcels of land (in terms of soil and exposure to the sun). On these parcels control over the various growing techniques (leaf stripping, thinning) results in the best possible ripeness.

After the harvest has been on arrival at the winery, the grapes are de-stemmed and put into vats for the alcoholic fermentation process. The wine is pumped over daily and monitored closely for thirty days at a temperature of 28°C-30°C,

enabling extraction of all the substances required to make a great wine for laying down.

Characteristics of the wine. The colour is a deep crimson, and the mellow tannins give this wine good ageing potential. It goes perfectly with roast beef, tournedos and after a few year's ageing, with cheeses.

Bordeaux Red Wine

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Grape varieties. 90% Merlot, 10% Cabernet Sauvignon

Area.

Vinification. Meticulous monitoring of the grapes ripeness picking leads to a harvest rich in polyphenols.

After the harvest has been sorted on arrival at the winery, the grapes are de-stemmed and put into vats for the alcoholic fermentation process. The wine is pumped over daily and monitored closely for 20 days at a temperature of 28-30°, resulting in a fleshy, fruity wine with balanced tannins.

Characteristics of the wine. The supple attack in the mouth, the silky tannins and the flavours of red fruit make this a wine which will express all its personality for several years.