




















## CHÂTEAU DES CHARMES

**\$45.25**

\* Suggested retail price

Equuleus Paul Bosc  
Estate Vineyard 2016

	Product code	11156334
	Licensee price	\$39.23
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Canada
	Regulated designation	Vintners quality alliance (VQA)
	Region	Ontario
	Subregion	Niagara Peninsula
	Appellation	St. David's Bench
	Varietal(s)	Cabernet Sauvignon 50 %
	Varietal(s)	Merlot 25 %
	Varietal(s)	Cabernet Franc 25 %
	Alcohol percentage	14%
	Colour	Red
	Sugar content	0.4
	Closure type	Cork
	À boire	Aging up to 10 years

### ABOUT THIS WINERY

Château des Charmes was founded in 1978 by Paul Bosc, the fifth generation of French winegrowers. When he arrived in the Niagara region in the sixties with his young family, Paul already knew that the only way to guarantee the quality of the wine was to plant his own vines. The Bosc family remains the owner-operator of Château des Charmes and is still keen to produce wines from grapes from the estate.

### TASTING NOTES

Rich and complex with flavours of cassis and dark chocolate. This wine is luscious and full-bodied. Prime rib roast, Yorkshire pudding and root vegetables immediately comes to mind but we've been known to enjoy Equuleus with just about anything... roasted rack of lamb, BBQ steak, double cut veal chop, etc. Serve at 19-20.

### PRODUCT NOTES

The Equuleus terroir is very special. The vines planted in 1984 surround the stables. It is located in the heart of the trees, which act as a windbreak and advise in milder temperatures than the other plots. Careful management of the results allows the harvest of fully ripe grapes.

<https://www.frechette.vin>  
1130 rue Sherbrooke Ouest Bureau 1320  
Montréal, QC H3A2M8  
(514) 868-2020

#### PRODUCTION NOTES

Traditional vinification in red. Aged for 16 months in 1/3 new French oak, 2/3 non-new French oak then the blend rests in French oak casks for several months.

