Château
Chemin Royal

Moulis-en-Médoc, Cru Bourgeois Supérieur
BORDEAUX







The Estate & the Vineyard

Château Chemin Royal is produced from the Moulis-en-Médoc part of Château Fonréaud's vineyard, meaning "Royal Spring". As legend has it, King Henry VIII stopped here in the 11th century to quench his thirst at a nearby spring – which still exists to this day.

Henri Leblanc Mauvezin built the château in 1845, and Léo Chanfreau bought the estate in 1965. Léo replanted the vines and developed the estate on the southeastern slopes of Puy de Menjon – part of the Moulis-en-Médoc. Jean and Marie-Helene Chanfreau took over in 1982, and today, Jean's two sons, Guillaume and Loïc, manage the 10.5-hectare estate. Like an amphitheater, the vineyard faces the château and sits at the highest point of the Médoc at 43 MASL – where vines are planted to Pyrenean gravel, clay and limestone soils.

The Wine

The grapes are picked by parcel, gently crushed and de-stemmed, then fermented separately in small temperature-controlled tanks to preserve the unique expression and richness of terroir. Fermentation lasts 20 to 25 days, then the wines are aged for 12 months in merrian oak barrels, 30% new.

Deep garnet red in color, this wine opens with a robust bouquet of red and black berries, toast and spice notes, which are complemented by ripe fruit and freshness on the palate.



VIGNOBLES CHANFREAU
BORDEAUX FRANCE

VITICULTEURS TERRA VITIS RESPONSABLES

HAUTE VALEUR ENVIRONNEMENTALE

Key Details

Producer : Château Chemin Royal
Varieties : 65% Merlot, 35% Cabernet Sauvignon
Vintage : 2018
Yield : 40 hl/ha
Winemaker : Antoine Medeville
2018 U.S. Allocation : 2,000 cases x 6
2018 Total Production : 34,000 bottles

Technical Data

Alcohol : 13.5%
Acidity : 3.26 g/L
Aging : 12 months in merrian oak, 30% new
Fermentation : separate lots, 20-25 days, stainless steel
Viticultural Practices: certified sustainable (HEV)
Pairing Suggestions : grilled red meat

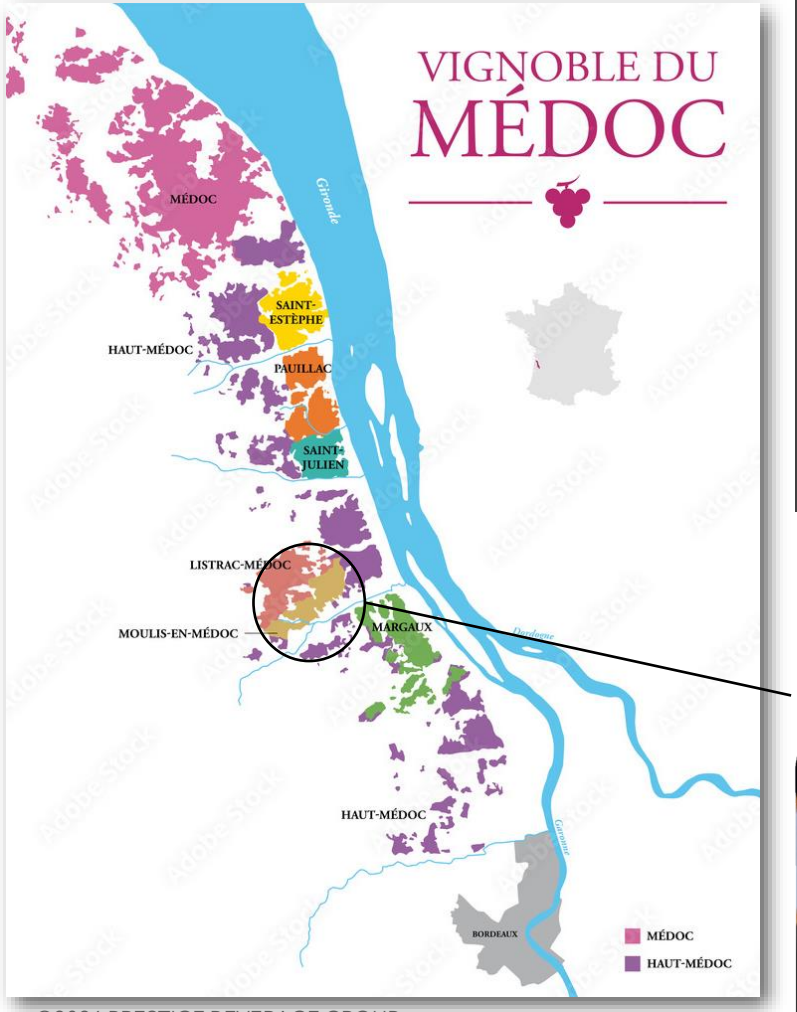
Scores & Accolades

90 points	**Wine Enthusiast** – vintage 2018
90 points	**James Suckling** – vintage 2018
90 points	**Vinous** – vintage 2018
92 points	**Decanter** – vintage 2018

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For over half a century, the Château Chemin Royal estate has been dedicated to producing exceptional wines from the Bordeaux region.

1. **A tremendous value from Bordeaux:** the vineyard sits at the highest point of the Médoc at 43 meters above sea level, where vines are planted to Pyrenean gravel, clay and limestone – producing a deep garnet red wine with a robust bouquet of red and black fruit, complemented by a ripe, fresh palate.
2. **Family owned for two centuries:** the château was built in 1845 by Henri Leblanc Mauvezin, then bought in 1965 by Léo Chanfreau. Léo replanted the vines and developed the estate on the southeastern slopes of Puy de Menjon. Léo's grandsons – Guillaume and Loïc – manage the 10.5 hectare estate today.
3. **Sustainable viticulture:** the estate produces Merlot, Cabernet Sauvignon and Petit Verdot varieties from 10.5 hectares of certified sustainable vineyards (HEV) in the Moulis-en-Médoc.



Appellation: **Moulis-en-Médoc Cru Bourgeois**

- Grape: primarily Cabernet Sauvignon and Merlot
- Aromas: Red and black fruits; herbal notes
- Palate: Red plum, cassis, anise, asphalt, slate-like minerality
- Structure: medium to full-bodied
- Cru Bourgeois classification: designation recognizing high-quality wines from the Médoc that are not classified as Grand Cru

Château Chemin Royal

- An estate spanning 10.5 hectares on the southeastern slopes of Puy de Menjon in the Moulis-en-Médoc
- Soils: Pyrenean gravel, clay, limestone
- Aspect: southeast

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