

Château Forge Céleste -Biologique & sans sulfites - USDA Organic

Saint-Emilion Grand Cru



— Vineyard



1 ha



SOIL TYPE





GRAPE VARIETIES

Merlot 80 %, Cabernet Franc 20 %



₩ AVERAGE AGE OF THE VINES 50

- Countries where the wine is

GERMANY

SPAIN HONG-KONG

ROYAUME-UNI

ETATS-UNIS FRANCE

IAPAN ITALY DENMARK

- Winemaking



HARVEST Manual



2200 hottles 75 hectolitres

- Environmental certifications



AGRICULTURE BIOLOGIQUE

The wines of Château Forge Celeste draw their origin from the terroir of Saint-Émilion. World famous, this bastion of taste is above all a rich village with a rich historical heritage, surrounded by a hill and a natural ecosystem, of which Matthieu and Karine Verhaeghe are of fervent protectors. Pioneers of organic culture, they work in accordance with the lunar cycles for the creation of their wines, for a unique tasting experience and borrows natural.

Adress

CHÂTEAU FORGE CÉLESTE - BIOLOGIQUE & SANS SULFITES - USDA 3354 Route du Milieu

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Contact at the property

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