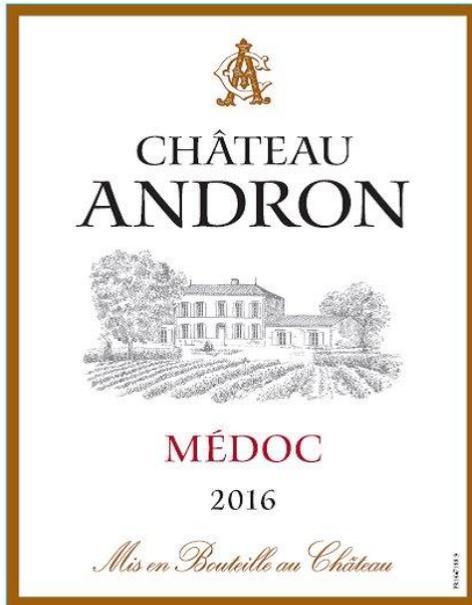


CHÂTEAU ANDRON MÉDOC



Château Andron is a 28-hectare estate located in the very heart of the Medoc region of Bordeaux. Here the gently undulating clay and gravel terrain along the Gironde yields the majestic, dark-hued wine that has made Bordeaux wine famous for centuries. Planted to traditional Bordeaux varietals: Merlot, Cabernet Sauvignon and Cabernet Franc, Château Andron enjoys a good reputation for delivering outstanding quality at a very affordable price.

Region:	Bordeaux
Appellation:	Médoc
Farming Practices:	Sustainable
Vineyard:	28 hectares
Soil:	Clay and gravel
Grape Varieties:	Merlot, Cabernet Sauvignon, and Cabernet Franc
Age of Vines:	20-30 years
Yield/Acre:	55hl/ha

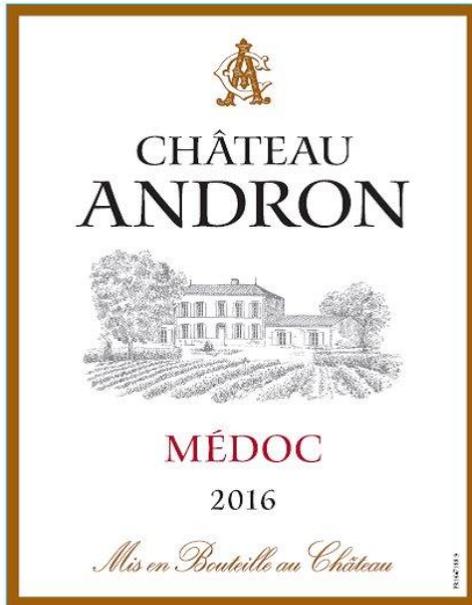
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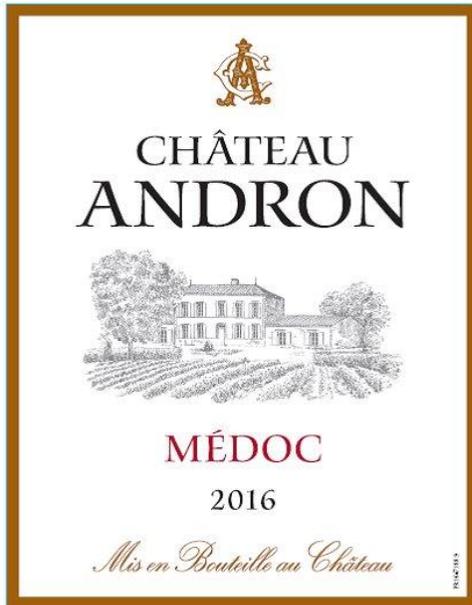
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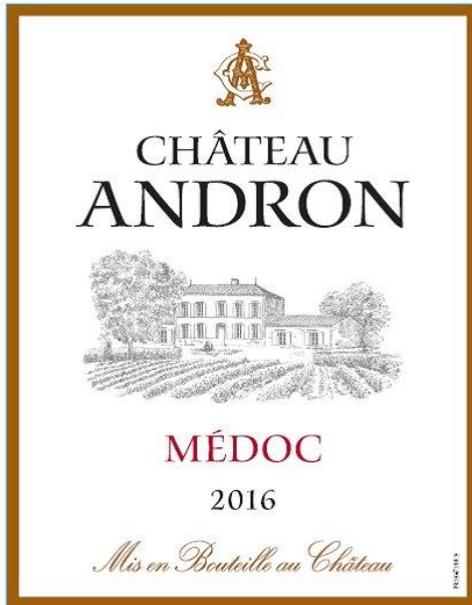
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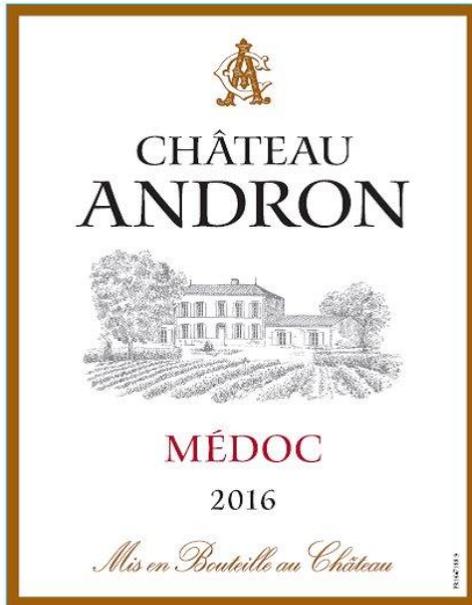
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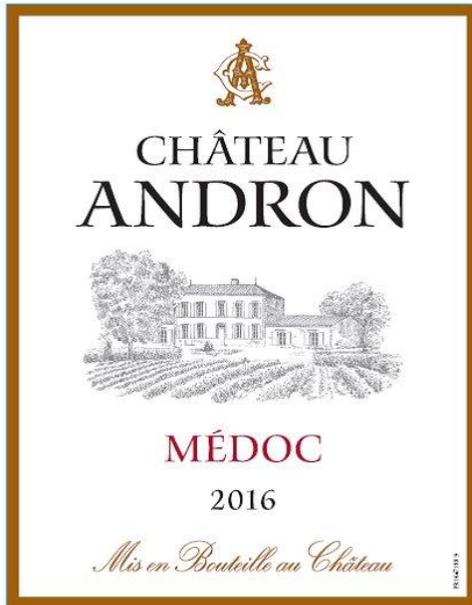
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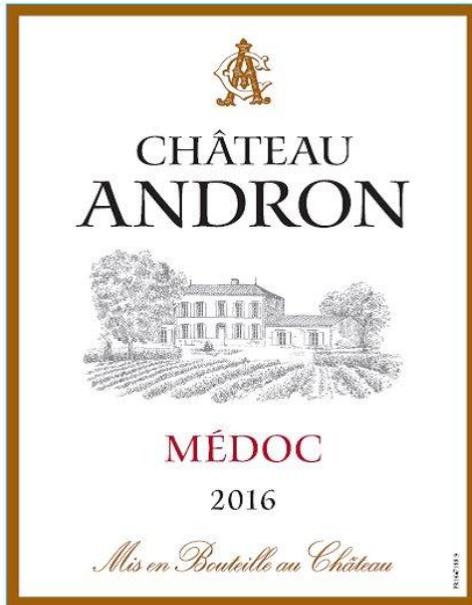
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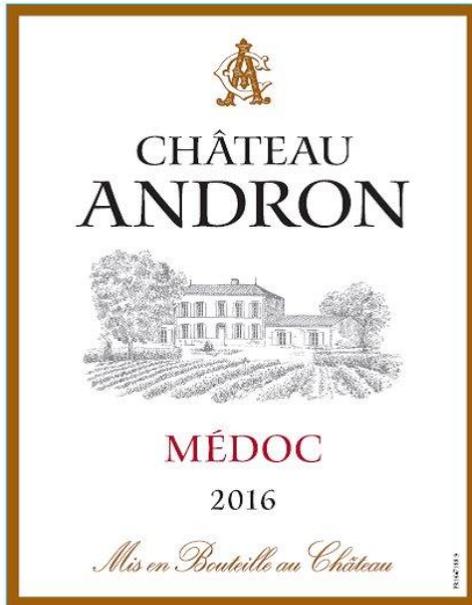
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