



L'ATTRIBUT DES TOURTES

Appellation	Blaye
Color	Red
Surface area	2,5 hectares
Soil	Silicious-clay with graveley sub-soil
Age of vineyard	30 years and more
Grape varieties	75 % Merlot – 25 % Cabernet Sauvignon
Yield	35-38 hl/ha
Production	13 000 bottles
Winemaking	Parcel selection in the appellation Blaye. Grapes are destemmed and sorted manually. Fermentation for 8 to 10 days, after a cold pre-fermentation maceration. Long maceration period of 3 to 4 weeks. Malolactic fermentation in barrels. Aged in oak barrels for 12 to 15 months (70% new barrels).
Tasting Notes	Very concentrated, deep purple robe. Complex, elegant nose with a mix of black fruit jam aromas and toasted wood (vanilla, grilled). Powerful, rich tannins in mouth. Elaborated with rigor and care, this well balanced wine will enchant you after 3-4 years and could easily age up to 10 more years.
Food pairing	A wine made for wine lovers. To savor with friends around a dish of venison or a tasty piece of beef.