



# CHÂTEAU DES TOURTES CUVÉE CLASSIQUE ROUGE

<b>Appellation</b>	Blaye Côtes de Bordeaux
<b>Color</b>	Red
<b>Surface area</b>	20 hectares
<b>Soil</b>	Silicious-clayey, gravely subsoil
<b>Age of vineyard</b>	20 years and more
<b>Grape varieties</b>	70 % Merlot – 30 % Cabernet Sauvignon
<b>Yield</b>	50 hl/ha
<b>Production</b>	130 000 bottles
<b>Winemaking</b>	The grapes are destemmed 100%. The wine is macerated on the skins for 20 days at 28-30°C. Temperature-controlled fermentation. Malolactic fermentation. Aged 6 months in stainless-steel tanks.
<b>Tasting Notes</b>	Bright, ruby-red color. A reserved nose of black currant and raspberry bouquet. Medium-bodied, soft in the mouth. Well balanced, very pleasant drinking.
<b>Food pairing</b>	Marries well with poultry, red meats and cheese. Ready to be drunk in its youth, it is a convivial and pleasurable wine.