



CHÂTEAU DES TOURTES LE DUO ROUGE

Appellation	Blaye Côtes de Bordeaux
Color	Red
Surface area	10 hectares
Soil	Silicious-clay with gravely subsoil
Age of vineyard	20 years and more
Grape varieties	80 % Merlot – 20 % Cabernet Sauvignon
Yield	50 hl/ha
Production	65 000 bottles
Winemaking	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.
Tasting Notes	This wine shows its most charming aspect with its red fruits notes and purple robe. It proves to be supple and smooth. The duo is appreciated for its aromatic freshness; we advise to consume it young.
Food pairing	It's the perfect wine for all the instants of your life, especially all your convivial and festive meals. It will go very well with all your appetizers and dishes made with red or white meat.