



CHÂTEAU DES TOURTES CUVÉE PRESTIGE ROUGE

Appellation	Blaye Côtes de Bordeaux
Color	Red
Surface area	7 hectares
Soil	Silicious-clay with graveley sub-soil
Age of vineyard	25 years and more
Grape varieties	85 % Merlot, 15 % Cabernet Sauvignon
Yield	45 hl/ha
Production	40 000 bottles

Winemaking	Parcellar selection with maturity control. Grapes are sorted after picking and 100 % destemmed. The temperature of fermentation is regulated between 28 and 30°C for 8 to 10 days. After fermentation the wine is kept on the skins for additional 15 to 25 days. Malolactic fermentation. Aged 12 months in oak barrels.
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Tasting Notes	Deep, garnet-red color. The nose is reminiscent of blackberries with toasty overtones from the wood. On the palate, it is full-bodied with a strong backbone, and a great capacity to age 5 to 8 years. The fruit is beautifully balanced with the flavors from the oak barrel.
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Food pairing	It will be well appreciated with all red meats and sauce dishes.
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