



CHÂTEAU

TOURTEAU
CHOLLET

GRAVES

Château Tourteau Chollet 1760

AOC Graves Rouge - 2015

« L'accent **GRAVES**, un sens aigu de l'élégance... » TM



Haute Valeur Environnementale
Niveau 3

Terroir :	Superbes Graves - Sablo-Graveleux - 3ème terrasse de la Garonne		
Grapes :	100% Cabernet Sauvignon		
Density :	5.000 pieds / ha	Âge moyen :	25 ans
Area :	50 ha	Degrés :	14% vol.

Wine making : Cold pre-fermentation maceration – Post-fermentation maceration according to tasting

Aging : All batches are put into barrels – Aging time 12/18 months. Max 30% new wood

Comments : Intense red color – Nose of morello cherries, vanilla, spicy and fresh. Round attack on red fruits, vanilla and toast. Full and round mouth with fine tannins evolving into aromas of ripe blackcurrant fruit and spices on the finish. Nice overall balance with a nice length on the palate. Wine to keep.

Food paring : Red meat in sauce or grilled, game, mature cheeses... A great Graves wine for an exceptional moment!

Packaging:
* **Within the limits of Stock available** 75 cl bottle in cardboard 6 bottles lying down*

Sale price at Property : €31.00 including tax per 75 cl bottle

