

Château Vieux Tournon



BERGERAC 2022

Ground

40 years vines Clay-
limestone soil Yield:
30 hectolitres

Varieties

Merlot - Cabernet franc - Cabernet sauvignon

Technical characteristics

- Alcohol degree: 13.5% Total
- acidity: 3.7g H₂SO₄ /L
 - pH : 3,38

Tasting

Eye: red

Nose: Red fruit aromas, melted with light
toasted bread and spices

Palate: Rich and fruity, tannic structure

Food pairings

Suitable for meals with meats such as roast beef,
beef Wellington, roast lamb, venison or goose

Volume

3000 bottles



Château Vieux Tournon



MONBAZILLAC 2020

The region has a humid climate with moderate temperatures. The vines are very steep with slopes of over 30 degrees requiring all work to be done by hand.



Ground

Very old vines,
Clay-limestone soil
Manual leaf stripping
so that the seeds see the sun
20 hectolitres / ha

Varieties

Sauvignon - Sémillon - Muscadelle

Harvest

Manual, sorts only botrytised grapes, low yield
gives a concentrated juice,



Technical characteristics

- Wine for aging 20-50 ans
- Aged 4 years in vats
- Alcohol degree: 13.5%
- Glucose fructose: 75g/L
- Total acidity: 3,8g H₂SO₄:L

Export:
Spain

Tasting

Eye: gold

Nose: notes of fresh brioche

Palate: great intensity, ample and sweet

Food pairings

Suitable as an aperitif with cheese tapas (parsley, matured 18 months). Goes well with every meal with foie gras, white meats and for dessert with pies.

Volume

3000 bottles

Château Vieux Tournon



MONBAZILLAC 2005

The region has a humid climate with moderate temperatures. The vines are very steep with slopes of over 30 degrees requiring all work to be done by hand.

Varieties

Sémillon-Muscadelle

Ground

Very old vines,
Clay-limestone soil
Manual leaf stripping
so that the seeds see the sun

Harvest

Manual, sorts only botrytised grapes,
low yield gives a concentrated juice,



Technical characteristics

- Wine for aging 20-50 ans
- Aged 9 years in vats
- Alcohol degree: 13.5%
- Glucose fructose: 120g/l
- Total acidity: 4.5g H₂SO₄ /l

Tasting

Eye: copper

Nose: candied apricots, beeswax, flower honey

Palate: nice liquor, concentrated wine, fresh with
hints of fruit,

Food pairings

Suitable as an aperitif with cheese tapas (parsley, matured 18 months). Goes well with every meal with foie gras, white meats and for dessert with pies.

Volume

600 bottles



Château Vieux Tournon



MONBAZILLAC 2011

The region has a humid climate with moderate temperatures. The vines are very steep with slopes of over 30 degrees requiring all work to be done by hand.

Varieties

Sémillon-Muscadelle

Ground

Very old vines,
Clay-limestone soil
Manual leaf stripping
so that the seeds see the sun

Harvest

Manual, sorts only botrytised grapes,
low yield gives a concentrated juice,



Technical characteristics

- Wine for aging 20-50 ans
- Aged 9 years in vats
- Alcohol degree: 13.5%
- Glucose fructose: 110g/l
- Total acidity: 4.5g H₂SO₄ /l

Tasting

Eye: ocher

Flavors : orangettes, velvety, with beautiful
freshness,

Palate: creamy mounth, reasonable sugar, creamy

Food pairings

final with refreshing bitterness,

Suitable as an aperitif with cheese tapas (parsley, matured 18 months). Goes well with every meal with foie gras, white meats and for dessert with pies.

Volume

3000 bottles

