

# L'Attribut des Tourtes - A.O.C. Blaye

<i>Appellation</i>	: A.O.C. Blaye
<i>Color</i>	: Red
<i>Surface area</i>	: 7 acres - 3 hectares
<i>Soil</i>	: silicious-clayey, gravely subsoil
<i>Grape varieties</i>	: 80% merlot - 20 % cabernet sauvignon
<i>Yield</i>	: 16 hectoliters / acre 40 hectoliters / hectare
<i>Yield</i>	: 14.000 bottles
<i>Winemaking</i>	: Vineyard parcel selection. Grapes are sorted. Destemmed 100% Fermentation at 30°C for 8 days. Long maceration period of 3 to 4 weeks. Malolactic fermentation in barrels. Aged in oak barrels for 12 to 15 months. 70% new barrels, 30% one-wine barrels.



<i>Tasting Notes</i>	: Very concentrated, deep purple robe. Complex, elegant nose with a mix of black fruit jam aromas and toasted wood (vanilla, grilled). Powerful, rich tannins in month. Elaborated with rigor and care, this well balanced wine will enchant you after 3-4 years and could easily age up to 10 more years.
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