

# Ch. des Tourtes Cuvée Prestige red

“This red wine is an excellent accompaniment to red meats and cheeses. It is definitely a wine for special occasions. This wine will age well and give great satisfaction in years to come.”

<i>Appellation</i>	: 1 <sup>ères</sup> Côtes de Blaye A.O.C.
<i>Color</i>	: Red
<i>Type</i>	: dry
<i>Surface area</i>	: 16,5 acres - 7 hectares
<i>Age of vineyard</i>	: 25 years
<i>Grape varieties</i>	: 85% merlot - 15 % cabernet sauvignon
<i>Yield</i>	: 19 hectoliters / acre - 45 hectoliters / hectare
<i>Production</i>	: 40.000 bottles
<i>Winemaking</i>	: Grapes are sorted after picking and 100% destemmed. The temperature of fermentation is regulated at 30°C. After fermentation the wine is kept on the skins for additional 2 weeks at 35° - 40° C.



*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.  
The fruit is beautifully balanced with the flavors from the oak barrel.

