

Ch. des Tourtes Cuvée Tradition red

"It's a perfect match with red and white meats as well as cheese. Ready to be appreciated young it's an "anytime" wine to share with friends."

<i>Appellation</i>	: 1 ^{re} Côtes de Blaye A.O.C.
<i>Color</i>	: Red
<i>Type</i>	: dry
<i>Surface area</i>	: 43 acres - 18 hectares
<i>Age of vineyard</i>	: 20 years
<i>Grape varieties</i>	: 70 % merlot - 30 % cabernet sauvignon
<i>Yield</i>	: 23 hectoliters / acre - 55 hectoliters / hectare
<i>Production</i>	: 130.000 bottles
<i>Winemaking</i>	: The grape are destemmed 100 %. The Wine is macerated on the skins for 20 days at 28 - 30°C Temperature-controlled fermentation. Aged 12 months in stainless-steel tanks.

Tasting notes : Bright, ruby-red color.
A reserved nose of blackcurrent and raspberry bouquet.
Medium-bodied, soft in the mouth. Well balanced, very pleasant drinking.

