



PAVILLON LA TOURELLE

AOC Bordeaux - Red



Bordeaux is the largest vineyard for appellation wines in the whole of France. Situated in the South West near the Atlantic, it is crossed by the rivers Garonne and Dordogne and enjoys a temperate maritime climate. The richness, the quality and the diversity of its wines derive from the particular character of the terroirs, the experience of the winegrowers and the art of blending. The tide, which flows up both of the region's rivers, brings very specific characteristics to the wines. With its huge size, Bordeaux reds offer an infinite palette of flavours and combine their qualities in myriad different ways.

PRESENTATION

During its long and sometimes turbulent history, the defence of Bordeaux has been ensured by controlling access to the Gironde estuary. Throughout the Médoc, fortified turrets (or "tourelles") were built to defend the region against invaders arriving by sea. The Pavillon la Tourelle range pays tribute to this heritage, with the distinctive turret logo on the label symbolizing the benevolence of the winemakers. And it flies the flag of quality for the different terroirs of Bordeaux that make it up.

WINEMAKING & AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. To obtain a wine for ageing, rich in tannins, this takes 3 to 4 weeks. Ageing in barrel for at least 6 months, so that the wine develops its bouquet and its aromas.



VARIETALS

Merlot 60%. Cabernet sauvignon 30%, Cabernet franc 10%



FOOD PAIRINGS

Serve at between 16 and 18°C with meat and cheeses.



TASTING

Intense, dark red colour. Ripe fruit on the nose with vanilla and elegant oak. Full on the palate, tannic, round, with well-balanced fruit and oak aromas. Oaky without excess. A traditional oak-barrel Bordeaux.



PAVILLON

LA TOURELLE

BORDEAUX









Producta Vignobles - 13, avenue de la Résistance, 33310 Lormont Tel. +33 5 57 81 18 18 - contact@producta.com - producta.com







