



PRODUCTA VIGNOBLES

talents durables

PAVILLON LA TOURELLE

AOC Médoc - Red



LOCATION

The Médoc appellation comprises a wide variety of soil types, including sand, gravel, clay, stones and pebbles. The wines of the Médoc are all produced by blending different grape varieties and from this marriage come the richness of the wines, the excellence of the vintages and the exceptional qualities which have made the region's reputation.

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. It takes around 3 weeks to obtain a rounded wine with good structure. Malolactic fermentation. Part of the blend is aged in oak to add complexity to the wine's aromas without excessive oakiness.



VARIETALS

Merlot 50%, Cabernet sauvignon 50%



FOOD PAIRINGS

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



TASTING

Attractive deep red colour. Ripe fruit, spice and vanilla on the nose, lightly roasted. Full, ripe palate. Good balance for this elegant wine.



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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.