



PRODUCTA VIGNOBLES
talents durables

PAVILLON LA TOURELLE AOC Haut Médoc - Red



LOCATION

A large stretch of land 60km long, the Haut-Médoc includes around twenty villages. Mostly made up of layers of Garonne gravel, the land is known above all for the wide diversity of soils, including limestone, clay and sandy parcels. This wide variety explains the surprising differences in style and quality found among the wines of this appellation. The originality and taste of the Haut-Médoc wines certainly comes from this special terroir. The wines have a long ageing potential.

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. Thermovinification of part of the harvest to obtain a must rich in colour and fruity aromas. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. This takes 2 to 3 weeks to provide a supple, rounded wine. Ageing in stainless-steel and concrete tanks.



VARIETALS

Merlot 60%, Cabernet
sauvignon 40%



FOOD PAIRINGS

Serve at between 16 and 18°C.
Can be enjoyed throughout
the meal.



TASTING

Vivid red colour of medium depth. Fruit-driven on the nose. Round on the palate, tannic but not to excess, this wine may be lightly oaked. Very pleasant in its youth, to take full advantage of its fruity characters.



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