



PAVILLON LA TOURELLE

AOC Lussac-Saint-Emilion - Red

LOCATION

The Lussac Saint-Emilion appellation is found to the north of the hill of Saint-Emilion. The first vineyard to be designated a World Heritage Site, the region is full of charm, with prestigious historic houses and Romanesque churches dominating its many hillsides. The vineyard is planted on hillsides, plateaux and at the foot of the slopes. The soil can be Perigord sand or clay-limestone, producing wines which can be enjoyed young as well as those designed for long ageing.

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. This step takes about 2 to 3 weeks to obtain a supple, round wine. Malolactic fermentation, then ageing in stainless-steel and concrete tanks.



VARIETALS

Merlot 70%, Cabernet franc 20%, Cabernet sauvignon 10%



FOOD PAIRINGS

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



TASTING

On the nose, a wine with a fruity aromatic structure, with notes of blackcurrant, blackberry and fresh fruit. On the palate the wine is an exact reflection of the nose, fleshy, light and fruity.



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LA TOURELLE

LUSSAC SAINT-EMILION









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