



PRODUCTA VIGNOBLES

talents durables

CHÂTEAU TROUSSAS

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

In 1932, Château Troussas was part of the classification coordinated by the Bordeaux brokers which consecrated 444 Crus Bourgeois. Lost in the meantime, Chateau Troussas has once again carried the signature "Cru Bourgeois" since 2014.

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 4 weeks to provide a wine for ageing, rich in tannins. Ageing in barrels for a minimum of 9 to 12 months.



VARIETALS

Merlot 70%, Cabernet sauvignon 30%



FOOD PAIRINGS

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



TASTING

Very good intensity of colour. Ripe fruit on the nose, with intense grilled and cocoa oaky notes. Rich palate with good structure and well-integrated tannins that soften after several years. A wine with ageing potential.



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