



**GEORGES VIGOUROUX**  
CRUS & ART DE VIVRE D'OCCITANIE

CHATEAU  
**TOURNELLES**

# Tournelles Voluptabilis

Appellation Buzet Contrôlée

Red



- Varietals:** Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec
- Terroir:** Vines over 30 years old, a well-reputed vineyard with alternating gravelly and clay-limestone soils overlooking the Garonne river valley, as well as an oceanic climate propitious to making good wines of various kinds, but each reflecting its terroir. Very rigorous methods in the vineyard, including a density of over 6,000 vines per hectare.
- Wine-Making:** Traditional winemaking techniques to extract elegant tannin. We leave the wine on the skins for about 18 days to concentrate the fruit and the flavors. The fermentation temperature is maintained at 30°C.
- Tasting:** Intense color, reflect of a good concentration. Very aromatic and fruity. Full-bodied but quite soft, with a great balance and complexity from Buzet. Not the usual Buzet.
- Food and Wine Pairings:** Accompanies perfectly the typical cuisine of Southwest France: duck, lamb, pork.
- Aging potential:** 5-10 years
- Serving temperature:** 17-18°C / 62,5-63,5°F
- Rewards:** 2010 : Silver medal Concours Féminalise
- Range:** Château Tournelles Rosé, Tournelles Voluptabilis, Château Tournelles Red.
- Packaging:** 6 Packs                      12 Packs

