



GEORGES VIGOUROUX
CRUS & ART DE VIVRE D'OCCITANIE

CHATEAU
TOURNELLES

Château Tournelles

Rosé

Appellation Buzet Contrôlée

- Varietals:** Cabernet Franc, Cabernet Sauvignon, 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:** Cold settling, direct pressing, and low temperature fermentation preserve this wine's freshness and fruity aromas. It is aged on its lees for 4-6 months before bottling.
- Tasting:** Its color is limpid and bright, lightly sustained by touches of carmine. Its nose is very intense and fragrant, with little red fruits. In mouth, the starting is pure with a slight touch of sweetness. The ending leaves an impression of fruity taste, in which cherry and raspberry dominate. Those flavors make this wine full of delicacies and easy drinking in the summer time.
- Food and Wine Pairings:** This Rosé goes perfectly for the aperitif, with season's vegetables salads and grilled meats. It is equally a perfect wine to be served with Asian cook, or generally spicy foods. A Rosé with a beautiful and natural freshness, to serve all the year.
- Aging potential:** Drink young,
- Serving temperature:** 12°C / 54°F
- Range:** Château Tournelles Rosé, Tournelles Voluptabilis, Château Tournelles Red.
- Packaging:** 6 Packs 12 Packs

