



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

CHATEAU  
**TOURNELLES**

# Château Tournelles Grand Vin

Appellation Buzet Contrôlée

Red

**Varietals:** Malbec, Cabernet Sauvignon

**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. Very rigorous methods in the vineyard, including a density of over 6,000 vines per hectare.

**Wine-Making:** Traditional winemaking techniques revolve around extracting elegant tannins and leaving the wine on the skins for about 18 days to concentrate fruit and flavors. The fermentation temperature is maintained at approximately 30°C. The wine is also aged traditionally for at least one year.

**Tasting:** Nose: aromas of very ripe grapes. Black fruit: cherries and blueberries. Stewed fruits: plums and figs. In mouth the attack is frank, the tannins firm and dense. The flavors are distinct and complex. Then you taste aromas of torrefaction, toast, and spices: cinnamon and pepper.



**Food and Wine Pairings:** Château Tournelles is perfect with strong dishes such as duck breast, beef tenderloin, pork belly.

**Aging potential:** 5-10 years

**Serving temperature:** 16-17°C / 61-62,5°F

**Rewards:** 2010: 2 stars Guide Hachette, Bronze medal Concours des Grands Vins de France, Mâcon and Bronze medal Concours Vignerons Indépendants

**Range:** Tournelles Voluptabilis rosé, Tournelles Voluptabilis rouge, Château Tournelles White.

**Packaging:** 6 Packs

12 Packs

