



CHÂTEAU
TOURTEAU
CHOLLET

GRAVES

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AOC GRAVES – Rouge 2022

« *L'accent GRAVES, un sens aigu de l'élégance...* »™®



Soil	Gravels, from the 3rd terrace of the Garonne River.
Blending	54% Merlot, 34% Cabernet Sauvignon, 6% Petit Verdot, 6% Malbec
Density	7.500 vines / ha
Average vine year	25 years
Vineyard size	Red vines 50 ha
Winemaking	Maceration from 18 to 30 days depending on tasting
Ageing	12 months in oak barrels (10% new French oak – 45% 1 year old – 45% 2 years old) for 75 % of the blend – Thermoregulated stainless steel tanks for the 25% left.
Notes	Structured and complex, this wine it is particularly appreciated with red meat and chocolate, that elevate the tones of blackcurrant. It will seduce you with its extraordinary fresh and vibrant finish.
Food and wine pairing	Beef, veal, lamb dishes or strong cheeses.
Packaging	750 ml bottles in cardboxes of 6

Certifié Exploitation de Haute Valeur Environnementale Niveau 3 et Bee Friendly

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