



CHATEAU DE LA VIEILLE TOUR - 2019

Bordeaux Supérieur AOP



We are celebrating 180 Years of ownership!

In 1839, Pierre Boissonneau created the family Estate. Since then, the Boissonneau family owns the Château and manages the 55 ha (136 ac) certified organic vineyard in Bordeaux & South West of France. Philippe, 5th generation, oversees the vineyard/winery and Pascal, 6th generation, manages the administrative/sales part as well as the quality control/blending. Since 2018, Nicolas (Pascal's brother and Philippe's nephew) joined the family to run, in collaboration with Pascal, the sales. All this work will not be possible without the support of a talented team: Aubin, Jean Paul and Loïc who work in the vineyard and the winery; Nathalie as the export sales assistant and running the back-office and Sandra in the accounting.

GEOGRAPHICAL SITUATION:

Located in the southernmost Bordeaux area, our **certified organic** family owned Estate, stretches on the slopes of Saint-Michel-de-Lapujade. It is renowned for its magnificent terroir and produces beautiful Bordeaux and South-West of France wines.

SOIL AND CLIMATE:

Clay and limestone
Oceanic climate

VINEYARD:

55 hectares – 100% Organic

GRAPE VARIETIES & BLEND:

Merlot 42%
Cabernet Sauvignon 33%
Malbec 16%
Cabernet Franc 8%

HARVEST DATES:

September 15th to October 15th

VINEYARD MANAGEMENT:

Organic farming certified
Cultivation of the soil
Melliferous plants seeding
Vegetation cover seeding



WINEMAKING:

Long maceration, 15/20 days, depending on the grapes, at controlled temperatures: 22/28°C (74/82°F). Malolactic fermentation after the run-off, at 20°C (68°F). Aged 12 to 24 months before bottling, we rack every 3 months the first year and 3 times the second year. Finally, we fine and filter just before bottling.



Use of plant proteins during the vinification.

WINEMAKER NOTES:

The colour is red ruby, limpid and brilliant. The nose aromas are expressive, full of ripe red fruits such as redcurrant and strawberry with also notes of spicy and toast. The attack is clean with spicy notes, black pepper, and vanilla notes; the mouth is fleshy; the tannins are round and soft. The finish is well balanced, rich and long.

POTENTIAL AGEING:

5-7 years



Agriculture France
Certified QUALISUD FR-BIO-16



17-18° C
62-65°F



Food Pairing

