



CHATEAU TOUR DU CAUZE
2005
AOC SAINT EMILION GRAND CRU

GRAPE VARIETIES

90% Merlot - 10% Cabernet Sauvignon

SOIL

2 km away from Saint-Emilion, 19 ha of vineyard situated on an clay and limestone hill with some gravel.

AVERAGE AGE 45 years

VINIFICATION

Manual and mechanical grape picking. Fermentation during 3 weeks, with a permanent control of temperatures. Fining: egg white

MATURATION

12 to 18 month in oak casks. 30% of new cask.

TASTING NOTES

A ruby colour with shades of deep garnet after a few years of cellaring. Fresh and fruity aromas developping spicy notes and a trace of vanilla. With ageing : flowers, cocoa, smoke, leather and toasty notes. Textured and generous wine.

VINS SÉLECTION

聖地美瓊