



Wijnfiche

## **Château Vieille Tour la Rose – G.C. | St. Emilion G.C. France (ST. EMILION) — 2016**

### **Domain**

#### **Ch. Vieille Tour la Rose**

For more than four generations, the Ybert family owns these beautiful vineyards on an area of 6ha. The plots of this cru (included in the classification since '87) lie on the northern flank in the appellation St-Emilion. The sand and iron-rich soil has a clay-like surface. 80% Merlot is grown on this, which gives the wines sweetness and plumpness. The remaining 20% is dedicated to Cabernet Franc who is known in this region as "Bouchet". This grape delivers a clear colour with aromas of strawberries and mulberries.

### **Vinification**

Vinification in concrete and stainless steel in the traditional way. Education in French oak barrels, of which 1/3 new. Bottling 18 months after picking, after which the wine rests for another 6 months in the bottle on the estate.

### **Taste**

The cherry red wine is brilliant in color. In the nose fine impressions of oak, herbs and aromas of vanilla. The beautiful fruity perfume is reminiscent of dried red fruit. The wine is produced with approximately 80% Merlot and therefore soft on. Pleasantly full and harmonious in the mouth with a fleshy and greasy structure supplemented with round tannins and a long and delicious aromatic final.

### **Food pairing**

Roast beef | Poultry - quail | Steak | Partridge | Cordon Blue | Filet americain

## General information

Type: Red wine

Grape varieties: Merlot (80%), Cabernet Franc (20%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 16-18°C

Taste profile: Smooth juicy

