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

The vineyard covers 5.54 hectares and is planted at a density of 5,500 vines per hectare, with an average vine age of 60 years. Traditional vineyard management and winemaking practices are carried out with respect for both the vines and the environment. The grapes are harvested by hand and vinified in temperature-controlled concrete and stainless steel vats. The wine is then matured in French oak barrels, one-third of which are new. Bottling takes place 18 months after harvest, followed by a further six months of bottle ageing at 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

