

# - CHATEAU TOUR DE PRESSAC-

## Bordeaux Saint-Emilion Grand Cru



### WINE ESTATE

In 1997, this historical property (it was at Château de Pressac that the surrender, following the French victory at the Battle of Castillon La Bataille, putting an end to the Hundred Years War, took place). Château de Pressac was bought by Jean-François and Dominique QUENIN, who have since undertaken tremendous renovation work and who have also brought about important improvements to both the vineyards and the cellars.

### TERROIR & VARIETAL

- **Grape:** 70% Merlot, 20% Cabernet Franc, 8% Cabernet Sauvignon, 2% Carmenerere
- **Vinification:** 100% destemmed, pre-fermentation maceration, pumping over, punching down (original punching down device installed in the concrete vats), temperature controlled fermentation, long maceration in vat (between 3 and 4 weeks).

### FOOD PAIRING

This authentic Saint-Emilion will match perfectly well with grilled meats. You can also serve it with game in sauce, especially duck. You can pour this wine with cheese, as well.

### TASTING NOTES

Château Tour de Pressac is a pleasant, attractive and silky wine, which is enhanced by juicy fruit aromas blended with floral and delicate wood notes. On the palate, the wine is supple and full bodied at the same time and discloses a bouquet combining black fruits and elegant tannins.



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