

Château Tour de Goupin

AOC BORDEAUX ROUGE

Vineyard name: Château Tour de Goupin

Owner name: EARL VALPROMY-DEFFARGE

Protected designated origin:
AOC Bordeaux rouge

Grape variety: - Merlot (60%)
- Cabernet Sauvignon (40%)

Soil and exposure: Clay-limestone, exposition
on rocky slopes

Density: 3300 vines per hectare (per 2,5 acres)

Median age of the vineyard: 30 years

Vine pruning: Guyot Simple pruning

Vineyard management: The soil is ploughed and one out of every two rows has natural ground cover. Furthermore, we proceed with a thinning-out of the leaves of the Merlot and a mechanical rather than chemical vine pruning.

Method of wine making: the methods of wine making and maturing are done according traditional methods. The harvest is entirely destemmed before macerating in cold condition for 4 days in order to extract the fruit and the typicity of vines. The maturation is made in stainless steel tank, then the wine is put up in 0,75 l bottle, or Magnum, Jeroboam and Double-Magnum.

Temperature control of the wine making: 17°C – 28°C (62.5 – 82.5° F) for more nose and fruity flavour.

Estate bottled

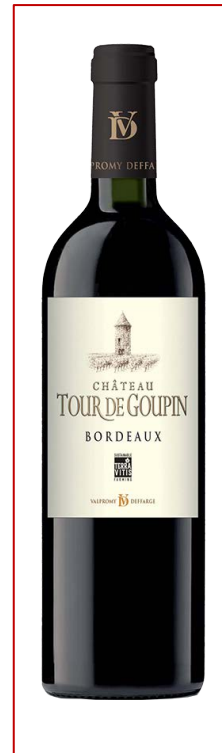
Tasting note: Dense ruby-red colour wine. Powerful nose. Has a good attack on the palate with a good and rich concentration with long lasting aromas.

Wine tasting: We suggest drinking this wine at room temperature, the bottle being opened before the meal. The wine goes extremely well with all red or white meats, games, as well as cheese.

Potential of wine aging: Our red wine Château Tour de Goupin has matured after 4-5 years but can last for 10 years and more.

Average annual production: 100 000 bottles

Enjoy this wine!



Château Tour de Goupin

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