

# BLEU TOULOUZE

AOC Graves de Vayres  
2018



CHATEAU  
TOULOUZE



## The Tasting

Bleu Toulouse was born of a perfect estate blend of Merlot, Cabernet Franc and Cabernet Sauvignon. It has a bright purple colour at first impression. You are certainly enjoying its red berry bouquet. In mouth, you will be charmed by the silky tannin, as well as its smooth character at all times.

Alc/vol: 15% vol.

Serving temperature: 16 °C

## The Domain

Locality: on the left bank of the Dordogne river

Surface area: 38 Ha

Production: around 200 000 Blles /year

Terroir: gravelly soil, sand and clay, Exposition south

Varieties: 74% Merlot, 20% Cabernet Franc, 3% Cabernet Sauvignon & 3% Malbec

History: since the end of the XVIII<sup>th</sup> century and cited in the 1<sup>st</sup> editions of Féret

## The Viticulture

Density: 5000 stocks /ha

Work the soil mechanically

Grass planting 1 row out of 2

Yield: 45 à 50 HL/ha

## The Vinification

Plots selection grapes

Equipment: thermoregulated stainless steel and concrete vats

28 days of vatting period

## The Aging

Duration: 18 months

Aged in stainless steel vat

Natural racking and clarification

Fining only if necessary

Estate bottled

Production: 120 000 blles

Temperature controlled storage premises

Aging potential: 3 to 5 years