

# CHÂTEAU TOULOUZE

AOC Graves de Vayres  
2018



CHATEAU  
TOULOUZE



## The Tasting

The great wine of Château Toulouse is made from plots selection grapes of our best Merlots harvested in the most high-quality gravel soils. It fulfills you with its bright colour and its rich bouquet of black fruits. You are going to relish its complexity as well as its mature silky tannin in mouth. It's suitable for you to appreciate its fruity aroma right away, or you may keep it for a long while to enjoy the fullness of its expression.

Degré d'alcool : 15% vol.

Température de service : 18 °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 et 3% Malbec

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

## The Viticulture

Density: 5000 stocks /ha

Work the soil mechanically

Grass planting 1 row out of 2

Hand leaf plucking

Yield: 45 à 50 HL/ha

## The Vinification

Plots selection grapes

Equipment: thermoregulated stainless steel and concrete vats

28 days of vatting period

Malolactic fermentation in barrel

## The Aging

Duration: 18 months

Aged in French barrels of which  $\frac{1}{4}$  is renewed every year

Natural racking and clarification

Fining only if necessary

Estate bottled

Production: 26 000 blles

Temperature controlled storage premises

Aging potential: 5 à 12 ans