

CHÂTEAU TOUR BOISÉE

DOMAINE FAMILIAL
DEPUIS 1826



Marie-Claude Rouge

AOC Minervois - 2019

Grape varieties : Grenache (35%) Syrah (35%) Carignan (30%)
The flagship wine of the estate ! A trilogy of chosen grapes, for their age and location. Cultivated at low yields, they are harvested at the brief moment where the flesh and the skin reach maturity together; the oak barrels remain subtle and let the wine «speak»!

Capsule : Complexe

Volume : 75 cl

Bottle : Bordelaise

To keep : 10 years

Cork : Naturel

To drink with : This wine can present its good breeding in the company of lovingly crafted dishes full of character. Ah! the beef slowly stewed in wine! Ah! succulent game hen! Ah! Hare in aromatic sauce! The ideal drinking temperature: 14°C

Characteristics : The nose is powerful, expressing subtle notes of cocoa and black fruits, getting stronger with aeration. These aromas are reflected in the mouth, showing a velvety and silky texture, completed with the flavours of our local bush, the garrigue, composed of aromatic Mediterranean plants, persisting with elegance.

Terroir : Hills of clayish and calcareous soil over layers of sandstone rocks.

Vinification : The grapes are gently destemmed to avoid crushing. A light pressing of the cap releases the first juices which are kept aside. Fermentation is achieved within the grapes. Each grape variety is aged separately for 12 months in oak barrels and blended before the bottling. This ageing method allows to maintain its ripe fruits, a fine texture and civilized tannins!

Distinctions : Guide Hachette des Vins 2023



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