

CHÂTEAU TOUR BOISÉE

DOMAINE FAMILIAL
DEPUIS 1826



Amuse Bouche rouge

IGP Coteaux de Peyriac Red 2024

Grape varieties : Cinsault Grenache Noir Malbec Alicante Bouschet

A cherry tree in flower, beautiful morning light, no wind, pure happiness. A nice "Bonjour!" with a smile that foreshadows a very pleasant day. This very inspiring and civilised wine will be appreciated by ladies and gallant men, a true impressionist painting that immediately delivers all the fragrances of a radiant moment.

Volume : 75 cl

Ageing : 3 - 5 years

Food pairing : An "intelligent bistronomy": beef cheek, veal blanquette but not only... Oeuf en meurette, mushroom brouillade, spinach soufflé, beef tartar...

Serving temperature: between 12 and 14°C.

Characteristics : Light and fluid dress. Very intense nose of red fruit juice: redcurrant, pomegranate, cranberry. Nuances of raspberry jelly with a hint of violet, all underlined by a discreet evocation of garrigue which anchors it in its terroir. The mouth is supple, silky and juicy.

Terroir : Clay-limestone on sandstone. We've had a malicious pleasure in assembling fruits from three distinct localities as like a painter conceptualizing his watercolors before applying them to canvas !

Vinification : Manual harvest. Short maceration to be able to work on the fruit. Vinification at moderate temperature.



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