

# PRODUCT INFORMATION

## CHATEAU LES TOURS DES VERDOTS

### AOP MONBAZILLAC 2018

---

#### GRAPE VARIETIES

---

75% Semillon

25% Muscadelle

---

#### TERROIRS

---

Sandy loam on soft sandstone of the Agen region

---

#### HARVESTING

---

Careful selective pickings are needed to harvest grapes from this high-density plantation of old vines. Only grapes affected by noble rot are used.

---

#### VINIFICATION

---

The grapes are pressed slowly to extract a dense juice with potential alcohol of around 21%. After settling, the must is put in barrels for alcoholic fermentation which last 6 weeks until the desired balance between sugar, alcohol and acidity is achieved.

---

#### AGEING

---

For 24 months in barrels, 50% new barrels used once with racking every 6 months.

---

#### TASTING NOTES

---

“Good concentration of sweetness, with generous depth of flavor”

---

#### CELLARING POTENTIAL

---

A wine with great aging potential

---

#### FOOD PAIRINGS

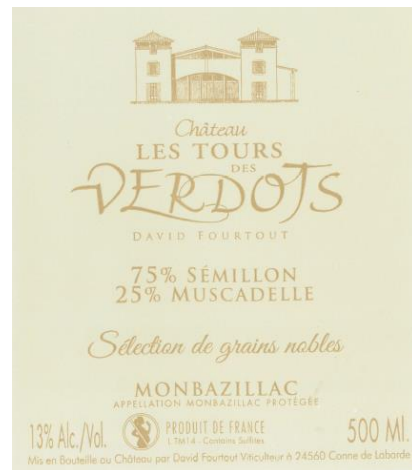
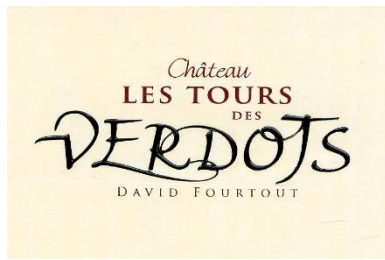
---

As an aperitif, with foie gras, blue cheese and desserts.

---

PRODUCT SAMPLE IN ITS COMMERCIAL PRESENTATION

---



---

PACKAGING

---

Bottle type: Bordeaux bottle

Bottle material: glass

Volume content: 500 ml

Colour: white

Size: H 29.5 mm x L 35 mm

Stopper material: superior quality natural

Stopper size: 49 mm x 24 mm

Capsule material: étain

Capsule size: 50 mm x 29.5 mm

Capsule colour: gold