

Château Thuillac

Côtes de Bourg

*Supple wine with a good body and oodles of red fruits.
Presence of tannins which will help for a good ageing.
To drink with red meat, little game and cheese.*

LOCATION : In Samonac , in the area of Teuillac.

VINEYARD AREA : 7.5 hectares

SOIL : Clayey and gravelly.

GRAPE VARIETIES : 70 % Merlot, 30 % Cabernet Sauvignon

HARVESTING : Hand picking.

WINEMAKING : Traditional winemaking in open stainless steel and cement tanks with daily pumping-over. Temperature control

AGEING : In rotation stainless steel vats and barrels for a quarter of the harvest. The bottling is done from 12 to 15 months after harvesting.

PRODUCTION : About 45 000 bottles a year

