



BORDEAUX – GRAVES

CHATEAU LA TOUR BICHEAU 2016

For five generations, the Daubas family has put all its passion and care into producing wines of exceptional quality. This Château Tour Bicheau is a magnificent example of their know-how. This great bass wine is made from the Merlot and Cabernet Sauvignon varietals. Château Tour Bicheau is fleshy, full-bodied, generous on the palate and harmonious in its finish. The wines of the estate have won many medals and awards in France and elsewhere in Europe.

TERROIR

Clay -Limestone

VINIFICATION

All the vats are in stainless steel in to facilitate temperature control.

The alcoholic fermentation occurs between 27 to 30°C thanks to a thermic regulation system. The maceration allows the extraction of the tannins and of the color of the pomace, which stays in contact with the wine for three weeks.

GRAPE VARIETY

70% Merlot
30% Cabernet

ALCOHOL

13,5%

SERVICE TEMPERATURE

16-18 °C

TASTING NOTES

Beautiful dark red dress, the nose slowly opens towards a powerful bouquet, mixing fruity notes (jam of small red berries) and spicy notes.

The suite does not disappoint, the round and charming structure rests on small silky tannins.

FOOD PAIRING

Enriched by toasty and vanilla aromas, this wine will be of a choice alliance on red meat and game.

REWARDS

Trophée des Grands Crus de Graves 2016

