

CHATEAU VIELLA EXPRESSION - 2015

Since 1952, the Bortolussi family owns the 25 hectares of vines in a single stretch, ideally located in AOP Madiran (20ha) and AOP Pacherenc-du-Vic-Bilh (5ha). The Château Viella is part of the few top-domains and leaders of the appellation. The impressive regularity in the quality of the cuvees has made its great reputation.

The imposing Viella Castle overlooks the vineyard since the 18th century. It now serves as a splendid storeroom for oak barrels in its vaulted cellars.

The new generation, with the two daughters Marion and Claire, marks the next step of this domain that never stop evolving.

TERROIR

Pebble Clay Ribs

WINEMAKING

Destemming, crushing, long vatting for 28 days with temperature control.
Aged in oak barrels for 12 months.

GRAPE VARIETY

80% Tannat
20% Cabernet Sauvignon

ALCOHOL

13%

SERVICE TEMPERATURE

8-10°C

HOLDING AND PRESERVATION

3 - 5 years

TASTING NOTES

The complex, powerful and rich nose evokes ripe fruit, spices, vanilla and a hint of liquorice. After aeration, undergrowth and tobacco notes appear thus disclosing all the subtlety and finesse of the wine.

In the mouth, full-bodied with a sweet and generous volume. The fine tannins evolve then to a silky and fleshy texture giving length and intensity without excess. Complex aroma with fruit notes.

FOOD PAIRING

Enjoyable as an aperitif or as a dessert wine

