



CHATEAU TEYNAC SAINT –JULIEN -2004



Château Teynac is part of the prestigious vineyard of the Saint-Julien appellation. With a terroir similar to the Château de Beychevelle, the wines of this small family property of eleven hectares are highly sought after by amateurs. The vines are located almost entirely on the plateau of Beychevelle in St-Julien, "mixed" with those of the famous neighbors. Far from being content with the prestige of the appellation, Château Teynac benefits from its own philosophy, attentive care thanks to its reasonable size, and high-level equipment. The Château's philosophy is characterized by a moderate and predictable price policy, a slight insensitivity to the passing fashions in winemaking, and above all a resolute quality policy. Teynac vineyard is located on the most beautiful gravel croups of Saint Julien, on the soil of the village of Beychevelle, surrounded by Grands Crus Classés which occupy 90% of the surface of the appellation. Saint Julien is an enclave between Pauillac in the north and AOC Haut Médoc of Lamarque and Lussac in the south. Two rivers (Jalles) constitute the natural boundaries. In Medoc, Saint-Julien represents the happy medium in all respects thanks to its specific micro-climate and its unique terroir, composed exclusively of medium-sized gravelly terraces.

TERROIR

Graves

GRAPE VARIETY:

Cabernet-sauvignon, Merlot

SERVICE TEMPERATURE

17°C

WINEMAKING

Traditional vinification in Vats: stainless steel and concrete, thermoregulated.

ALCOHOL

12,5°C

TASTING NOTES:

The wines of Saint-Julien are famous for mixing the feminine finesse of Margaux wines with the strength of Pauillac wines. We will find therefore structured tannins with a note of black fruits important that will give an interesting overall balance.

FOOD PAIRING

Meats, Grilled rib of beef



