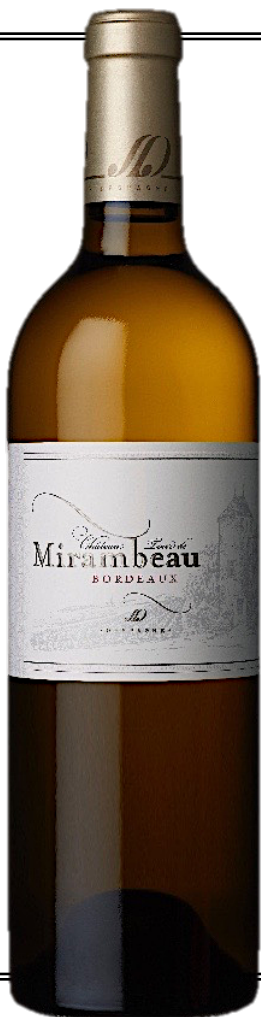


CHÂTEAU TOUR DE MIRAMBEAU RÉSERVE ENTRE-DEUX-MERS



Sauvignon blanc, Sémillon and Muscadelle. Light yellow color with green hints. Intensely aromatic with passion fruit, peach and citrus. Lively and fresh, tight, round and persisting. Slightly mineral in the finish. Serve with either grilled meat or fish served with vegetables. It is also well suited to chicken dishes that include cream and goat's cheese.

Located in Naujan-Et-Postiac, the vineyards have Limestone/Clay soils. The average age of the vines is 15 years. Environmentally friendly viticulture and advanced agricultural practices adapted to the vines: grassing in between rows, de-budding and thinning of the leaves both manually and mechanically. After harvest, the grapes undergo slow pressing at low temperature in a pneumatic press. Fermentation is in stainless-steel vats for a period of 30 days at 60°F. Aged on fine lees and stirred twice a week for three months before bottling.

The Entre-Deux-Mers appellation, in Bordeaux, sits between 2 tidal rivers: the Garonne and the Dordogne. The region gets its name from the influence of the ocean that is felt far upstream. The Tour de Mirambeau Château is the historical Despaigne family estate, which laid down roots there over 200 years ago. Since then the family matriarchs have passed it down through eight generations. Located in Rauzan, a medieval village famous for the subterranean cave carved out by a river that runs underneath the limestone terroir.

The Despaigne family does not accept compromise which is how they guarantee a flawless level of quality. As artists tasked with tending to a terroir, they treat it with respect so it can realize its full potential. Their expertise, experience, irreproachable operating method and passion for their work have helped them master the techniques necessary for a winemaker to bring out the best attributes of their terroir. Their demanding quality standards are measured by the pleasure their wines procure when it comes time to drink them. Their mission: To help the terroir express itself to the fullest, by nurturing its original qualities. In the last 10 years, they have reduced the amount of conventional treatments used in our vineyards by 80%. To develop biodiversity they plant trees and hedges every year, maintain their beehives, and care for their aquatic ecosystems. The biodynamic viticultural method they introduced in 2010 has resulted in grapes with lower pH levels and a much greater complexity of aromas.

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Tasting Note:

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RÉSERVE ENTRE-DEUX-MERS
Sauvignon Blanc, Sémillon & Muscadelle.
Intense aromas of passion fruit, peach &
citrus; lively & fresh; tight, round &
persisting; slightly mineral in the finish.

Shelf Talker:



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