

CHÂTEAU TOUR DE MIRAMBEAU BORDEAUX RÉSERVE ROUGE



Merlot, Cabernet Franc and Cabernet Sauvignon. This wine exhibits a ruby red color and an expressive Merlot nose with a mix of blackcurrant, blackberry and black cherry notes and a slight touch of vanilla. It is smooth on the palate and well balanced with characteristic blueberry and licorice aromas. A toasty but fresh finish. This wine goes well with cheeses and with grilled meat and game after several years of cellaring.

Located in Naujan-Et-Postiac, the vineyards have Limestone/Clay soils. The average age of the vines is 22 years. Environmentally friendly viticulture and advanced agricultural practices adapted to the vines: sustainable forestry, grassing, green harvest, de-budding, mechanical thinning of the leaves end of June then manual thinning beginning of August. After harvest, the grapes undergo fermentation and maceration for 2 weeks. Malolactic fermentation and ageing in stainless steel vats for 1 year. 30% of the wine is aged for six months in one-year-old French oak barrels.

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 Despagne 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 Despagne 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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Merlot, Cabernet Franc & Cabernet Sauvignon. Aromas of blackcurrant, blackberry & black cherry with vanilla; smooth & well balanced on the palate with blueberry & licorice; toasty, fresh finish.

Shelf Talker:

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Merlot, Cabernet Franc & Cabernet Sauvignon. Ruby red color. An expressive nose with a mix of blackcurrant, blackberry & black cherry notes with a touch of vanilla. Smooth on the palate & well balanced with characteristic blueberry & licorice aromas. A toasty but fresh finish. This wine goes well with cheeses & with grilled meat & game.

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