



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% Sémillon
30% Sauvignon

ALCOHOL

12,5%

SERVICE TEMPERATURE

16-18 °C

TASTING NOTES

Clear pale-yellow dress in harmony with a delicate bouquet, where fruity notes dominate (lemon, grapefruit). Sweetness, freshness and elegance characterize this wine.

Crunchy at the palate, he will now enjoy the aperitif and shellfish.

A wine with finesse, a very nice aromatic final, ample and floral mouth.

FOOD PAIRING

Pan-fried scallops, moules marinières, fish or meat quenelles

REWARDS

Grands Crus de Graves Trophy 2016

