



CHATEAU TOULOUZE

. DEPUIS 1798 .

BLEU TOULOUZE

PDO GRAVES-DE-VAYRES

*A true
Graves de Vayres wine,
refine and elegant.*



DESCRIPTION OF THE ESTATE

Locality: Left bank of the Dordogne

Surface area: 59 ha

Production: about 130,000 bottles/year

Terroir: Gravel, gravelly sand, clay and iron, southern exposure

Grape varieties: merlot, cabernet franc, cabernet sauvignon, malbec

History: The vineyard has existed since the end of 18th century (1798) and is featured in the first Féret editions

VINE GROWING

Density: 5,000 vines/ha

Soil tillage: Mechanical weeding and natural grass cover management, weeding of the interrow 1 out of 2

Yields: 45 - 50 hl/ha

VINIFICATION OF BLEU TOULOUZE

Selection: By plot

Vat Room: Concrete and stainless steel vats, thermoregulated

Extraction: By pumping over and racking

Vatting: 28-day long

MATURATION

Duration: 18 months, in stainless steel vats

Clarification: Natural by racking

Fining: Only if necessary

Bottling: At the Château

Warehousing: Temperature-controlled storage

TASTING NOTES

Bleu Toulouse is a perfect blend of merlot, cabernet franc and cabernet sauvignon. Its colour is purple and luminous. The fruity nose complements a complex palate with aromas of eucalyptus, black fruit and liquorice. You will appreciate the character of its pleasant and silky tannins on all occasions.

Serving temperature: 16°C

CHATEAU TOULOUZE
40 route de Toulouse 33870 Vayres
FRANCE

contact@chateau-toulouse.fr

www.chateau-toulouse.fr