



CHATEAU TOULOUZE

. DEPUIS 1798 .

*The best expression
of our terroir of gravel,
gravelly sand, clay
and iron.*



CHATEAU TOULOUZE
40 route de Toulouze 33870 Vayres
FRANCE
contact@chateau-toulouze.fr

CHATEAU TOULOUZE

PDO GRAVES-DE-VAYRES

DESCRIPTION OF THE ESTATE

Locality: Left bank of the Dordogne

Surface area: 59 ha

Production: about 30,000 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

Leaf stripping: Manual

Yields: 45 - 50 hl/ha

VINIFICATION OF CHATEAU TOULOUZE

Selection: By plot

Vat room: Concrete and stainless steel vats, thermoregulated

Vatting: 28-day long

Maturing: Malolactic in barrels

MATURATION

Duration: 18 months in French oak barrels of which a quarter are renewed yearly

Clarification: Natural by racking

Fining: Only if necessary

Bottling: At the Château

Warehousing: Temperature-controlled storage

TASTING NOTES

Marked by elegance, the great wine of Château Toulouze is made from a selection of our best Merlots from the finest gravel soils. The colour is intense and luminous with ruby hues. Black fruits and spices characterise its aromatic richness. On the palate, a subtly woody structure brings complexity and balance.

This wine is easy to drink and can be enjoyed now or kept for a few years.

Serving temperature: 18 °C

www.chateau-toulouze.fr