



CUVEE TRADITION
2019

BORDEAUX SUPÉRIEUR

CHÂTEAU LA TUILERIE DU PUY

History :

The oldest way of winemaking at the vineyard is called "Cuvée Tradition". Working in harmony with our wonderful terroir allows us to bring out the full fruitiness in our wines. These "cuvées" have played a major role in building the reputation of our Château.

The Weather :

In spite of a capricious spring weather, the sunny and dry summer allowed to obtain beautiful grapes well gilded in the sun. The few rains of early September brought us a very nice aromatic balance. The harvest started on the 11th of September and revealed a very beautiful vintage 2019.

Soil : Clay and limestone on rocky subsoil

Grape varieties : Cabernet Sauvignon : 30%
Merlot : 60%
Cabernet Franc : 10%

Production : 48 Hl/Ha

Vines: Average age: 35 years old
Pruning: Guyot Double
Density: 5000 stocks per hectare

Winemaking :

Plot by plot, each grape variety is harvested separately. The grapes are put into steel tanks during 4 to 6 weeks, which allows a slow and gentle extraction, prof of a perfect expression of our soil. Every plot of land is identified and converted into individual's stainless vats to perform and sublimate the future assemblies.

Maturing:

Our wines are aged 12 months on the lees, to bring some fruit and delicacy. They are only commercialised 18 months after the harvest.

Tasting Notes :



Deep, dark and purple Robe



Intense and fine fruity nose combining blackcurrant and blackberry.



Full-bodied, supple wine with melted tannins and a fruity finish. A very pleasant construction.