

Château Tour de Mirambeau

Réserve Entre-deux-Mers 2015

Decanter

90 points

This is beautifully defined from...

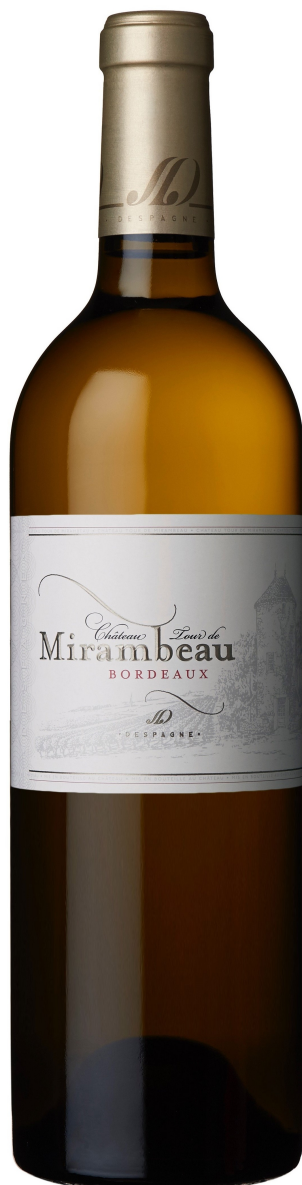

• D E S P A G N E •

« One of the most admirable operations of Bordeaux »

R. Parker

The Despaigne are rooted in the Entre-deux-Mers for over 200 years and continue the family tradition of excellence. As a family company, the Despaigne have made a name for themselves among the great wines of Bordeaux thanks to an inovating know how both in terms of vineyard management and vinification technics. The Despaigne range offers a wide palette of colors (whites, reds and rosés) and unusual tastes which are recognized and distributed throughout the world.

ISO 14001 certification since 2004
ISO 9002 certification since 1997




WITH OUR « RÉSERVE » RANGE YOU WILL DISCOVER A WHOLE NEW GENERATION WINES. OUR AIM IS TO PRODUCE READY TO DRINK WINES THAT OFFER GREAT PURITY OF FRUIT AND A SMOOTH TEXTURE.

Appellation

Entre-deux-Mers

Blending

Sauvignon blanc : 65%
Sémillon : 30%
Muscadelle : 5%

Analysis

Alcohol: 13,17 % vol.
Total Acidity: 3,78 g/L
Sugar: 0,8 g/L
Free SO²: 31 mg/L
Total SO²: 132 mg/L

Terroir

Location : 33420 Naujan-Et-Postiac
Age of vines (avg.) : 15 years
Density : 4800 vines/ha
Average yield : hl/ha
Soil : Limestone, Clay

Viticulture

Environmentally-friendly viticulture and advanced agricultural practices adapted to the vines: grassing in between rows, de-budding, thinning of the leaves both manually and mechanically.

Wine making

Slow pressing at low temperature in pneumatic press. Fermentation in stainless-steel vats during 30 days at 16° C. Ageing on fine lees until bottling. Stirring of the lees twice a week for 3 months.

Tasting note

Light yellow colour with green hints. Intensely aromatic with passion fruit, peach and citrus. Lively and fresh, tight, round and persisting. Slightly mineral in the finish.

Serving temperature

11 °C

Food pairings

Serve with either grilled meat or fish served with vegetables. It is also well suited to chicken dishes that include cream and goat's cheese.