



# CHATEAU TOULOUZE

. DEPUIS 1798 .

## BLEU TOULOUZE . 2018 .

PDO GRAVES DE VAYRES

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



### DESCRIPTION

Locality: Left bank of the Dordogne

Surface area: 25 ha

Production: about 130,000 bottles/year

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

Grape varieties: 74% merlot, 20% cabernet franc, 6% cabernet sauvignon

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

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 Ch ateau

Warehousing: Temperature-controlled storage

Ageing potential: 3 - 5 years

### 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.

Alcohol content: 14.5% vol.

Serving temperature: 16 C

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