



## Château Tertre de Viaud, Château Tertre de Viaud, AOP Côtes de Bourg, Rouge, 2015

AOP Côtes de Bourg, Bordeaux, France

This wine is made by Jérôme Lafon, a massively competent winemaker who works in complete discretion. He makes wonderful wines because of his attention to details in every aspect of the winemaking process. Nothing from vine to bottle is outside of his consideration. His wines are truly a beautiful and refined terroir expression...

### PRESENTATION

Six generations and nearly two centuries of work have gone into building this superb vineyard. Some serious renovation work and investment in the property began in 1974, financed by the Denechaud family and is continued today by their daughter and son in law Jérôme Lafon. These two young winemakers follow the principals used by their ancestors with the help of today's technology which not only encourage improvement in quality but respect nature.

### WINEMAKING

Traditional fermentation at 25 ° c., Maceration for 2 weeks at 30 ° c. Aging in stainless steel tanks

### VARIETALS

Merlot 82%, Cabernet sauvignon 18%

### 13,5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

17°C / 63°F

### AGEING POTENTIAL

5 to 10 years

### TASTING

Aromas and flavors of red cherries and red plum nicely mixed with spices, tobacco and crushed stones. On the palate it expresses a medium body, and displays a nice balance of fruit and acidity, leading up to the finish, where red cherries and tobacco notes linger on. The 2016 is drinking well now and will continue to evolve and gain in complexity over the next few years.

### FOOD PAIRINGS

This wine goes very well with cold meats, red meat, fish in sauce, gizzard salad, white meat or pies. Cheeses: Morbier, bleu d'auvergne, Fourme d'Ambert

