

CHATEAU VIEILLE TOUR La Rose

Appellation: Saint-Emilion Soil: Sand on scoria and clay Surface: 4 hectares Varietals: Merlot 80% Cabernet Franc 15% Cabernet Sauvignon 5% Vinification: Traditional in concrete vats Aging: in vats

Tasting

Ruby red colour, in the nose presence of red berries, leather and fresh bread. Present but smooth tannins..

Serving conditions: Room temperature (18°) Pairings: Red meat, poultry, firm cheese.

Origin

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SINCE 1730

This family owned property is situated in the heart of the Saint-Emilion appellation. It produces solid wines which are suitable for maturing.

