

CHÂTEAU TOUR DE PERRIGAL

BORDEAUX SUPÉRIEUR

TECHNICAL DATA SHEET



GRAND VIN DE BORDEAUX

ESTATE BOTTLED • BORDEAUX, FRANCE

THE WINE

WINE TYPE

Red Wine

ORIGIN

Bordeaux, France

APPELLATION

Bordeaux Supérieur AOC

GRAPE VARIETIES

Merlot, Cabernet Sauvignon, Cabernet Franc

ALCOHOL

13.0%-14.0% vol.

BOTTLE / CLOSURE

750 ml / Natural cork

VINEYARD & TERROIR

- Clay-limestone soils with gravel
- Maritime climate: mild winters and warm summers
- Bordeaux region, France
- Mechanical or hand harvest according to parcel

WINEMAKING

- Traditional Bordeaux vinification
- Stainless steel fermentation
- Controlled fermentation at 26-28°C
- Maceration: 2-3 weeks
- Aging: 6-12 months in tank or partial oak

TECHNICAL ANALYSIS

- Alcohol: 13.0%-14.0% vol.
- pH: 3.5-3.7
- Total acidity: 5.0-6.0 g/L
- Residual sugar: <3 g/L (dry)
- SO2 total: 90-110 mg/L

Tasting notes

COLOR

Deep ruby red

NOSE

Blackcurrant, plum, spice and toasted notes

PALATE

Medium to full-bodied; soft tannins and ripe dark fruit

FINISH

Smooth, balanced and persistent

SERVICE & PAIRING

SERVE

16-18°C • Bordeaux glass

DECANT

30-60 minutes

CELLAR

Drink within 3-7 years

PAIR

Grilled meats, roast lamb, hard cheeses, charcuterie and stews

THE CHÂTEAU

A traditional Bordeaux estate crafting wines that express the richness and authenticity of its terroir, with a commitment to quality, tradition and the pleasure of sharing great wine.