

An Integrity Wines Selection

Château Tour des Gendres
Le Classique - Red 2010
AOC Bergerac

Soils: 50 % clayey-calcareous, 30% clay and 20% sandy

Grapes 50% Malbec - 50% Merlot

Average yield: 5-6 bunches per vine

Viticulture: single Guyot pruning for a density of 6300 plants / ha on a plantation between 0.90 to 1.80 m on foot.

Climate: Temperate Maritime

Winemaking: Strictly biodynamic production

- Total destemming
- 30 day fermentation period
- Malolactic fermentation in stainless steel vats, and in oak barrels
- Ageing on lees in oak barrels
- No filtering

Tasting notes The colour, deep and steady, is garnet red with purple tints. The nose is powerful with notes of cherry, blueberry, and soft spices. The palate is aromatic and fresh.

Appellation : AOC Bergerac Rouge

Assemblage: 50% Merlot - 50% Malbec

Vinification: total destemming, then maceration and cold Fermentation for 20 days. Then the wine remains on lees in stainless steel tank, no filtration, no fining.

March 2011 tasting: the 2010 vintage has a garnet red robe with purple tints. It is expressed by aromas of cherry, raspberry, of sweet spices. The mouth is crisp with a pleasant sweetness with a beautiful fresh and aromatic character.



For more information please contact us at www.integritywines.net, or call us at 404.808.8788.