

Les Hauts De Tour De Pez
Second wine of Château Tour de Pez
Cru Bourgeois Supérieur
Saint-Estèphe

Wine

Situation : 14 hectares in the commune of Saint-Estèphe
Terroir : Gravel over clay and gravel
Grape Varieties : Merlot 45%, Cabernet Sauvignon 42%
and Cabernet Franc 13%
Vinification : Traditional
Cellaring potential : between 1 and 8 years

Tasting notes

Colour: Deep purple
Nose: Complex with a combination of
the fragrances of black fruit, dried flowers and burnt wood.
Palate: A generous, concentrated wine with
magnificent ripe, round tannins. A rich, full-bodied finish
with a delicate woody touch.

Service

Serve with sirloin steak, rump steak or with a leg of lamb.
Tasting temperature: 16/18°C.

