

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

The name of this vineyard comes from a 13th century tower, which can still be seen today, and from the plots of land shown in the Land Registry under the name of Pez.

Les Hauts de Tour de Pez is produced from plots of vines planted in a clay and limestone soil, the ideal terroir for colourful, fruity wines.

Particular care is lavished both on the vines and in the cellar to craft a pleasing, flavoursome wine.

### The Wine

Situation : 14 ha on the commune of Saint-Estèphe

Terroir : clay and limestone

Cépages : Merlot 49%, Cabernet Sauvignon 37%  
and Cabernet Franc 14%

Vinification : Traditional

Ageing : 12 months in oak barrels

Cellaring potential : 1 to 8 years

### Tasting

Colour : deep purple.

Nose : complex with a combination of the fragrances of black fruit, flowers and toast.

On the palate : a generous, concentrated wine with magnificent ripe, mellow tannins.

A rich, full-bodied finish with a delicate touch of woodiness.

### Serving

Serve with sirloin steak, filet steak, leg of lamb.

Serving temperature: 16/18°C

