

Château Tour du Pas Saint Georges, Saint-Georges Saint-Emilion NV

TASTING NOTES

Good intensity, brilliant color (shiny ruby). Aromas of fresh red fruit and slightly jammy on the finish. Structured, fresh, mouth watering.

FOOD PAIRING

Enjoy this wine with grilled meats, lamb or spicy dishes.

VINEYARD & PRODUCTION INFO

Vineyard name:	"Lieu-dit" Saint-Georges. "Pas" signifies the pathway between the churches of Saint-Georges & Saint-Emilion
Vineyard size:	34 acres
Soil composition:	Calcareous and Clay
Training method:	Double-Guyot
Elevation:	210 feet
Vines/acre:	13200
Yield/acre:	2.0 tons
Exposure:	Southeastern / Southern
Year vineyard planted:	1985
Harvest time:	mid-september to mid-october
Bottles produced of this wine:	65,000

WINEMAKING & AGING

Fermentation container:	Stainless steel tanks
Fermentation temperature:	40 °F
Maceration technique:	Racking
Malolactic fermentation:	yes full
Type of aging container:	Barrels, Stainless steel tanks, and Cement vats
Age of aging container:	30% new
Type of oak:	French
Length of aging before bottling:	15 months

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.6
Residual sugar:	1.9 g/L
Acidity:	3.2 g/L

NO
IMAGE
AVAILABLE

PRODUCER PROFILE

Estate owned by: The Delbeck Family
Total acreage under vine: 31
Estate founded: 1800s
Winery production: 70,000 Bottles
Region: Bordeaux
Country: France