



Champagnes & Châteaux
QUALITY SINCE 1989

CHÂTEAU TOUR PIBRAN 2018 PAUILLAC CRU BOURGEOIS

Second wine of Château Pibran

Château Tour Pibran is produced by Château Pibran, Cru Bourgeois of 17 hectares, located between Château Mouton Rothschild and Pontet Canet, North of Pauillac. The wine is vinified by the team of Château Pichon Baron.

Grape: 85% Merlot - 15% Cabernet-sauvignon

Vineyard & Vinification Note:

Wine making

Traditional fermentation in stainless steel vats during 15 days under controlled temperature. Maceration during 2 or 3 weeks

Ageing

In barrels for 15 months. (100% one-wine barrels)

Tasting Note:

Château Tour Pibran 2018 reveals an intense purple colour. The nose offers a wide aromatic range with notes of wild violet, followed by red fruit, blackcurrant, and gingerbread. The attack is soft and elegant. The tannins are powerful and juicy. The body is fleshy and opulent, carried by a long, fresh finish. It is harmonious, with great balance between power and roundness. This superb Tour-Pibran is already accessible and generous. Its very high-quality tannins also ensure that it can be kept for many years.

Food Pairing:

Great with lamb cutlet, venison, poultry, and wild mushroom fricassee.



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