

# CHÂTEAU TOUR DE GILET



## BORDEAUX SUPÉRIEUR BORDEAUX, FRANCE

Bordeaux Supérieur, as the name suggests, promises to offer a superior version of Bordeaux AOC wines. This is promised by the higher quality standards to which viticulturists and vintners must adhere in order to have Supérieur on their wine label. Its elevated status is defined by the use of older vines, densely planted vineyards, required ripeness of fruit and natural sugar levels upon harvest, lower harvest yields, and 12-month minimum barrel aging requirement.

Just like all red Bordeaux wines—Bordeaux Supérieur wines can only be made from the six accepted grape varieties: Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, Malbec and Carmenère. Wines made on the Left Bank of the Gironde River typically made with more Cabernet Sauvignon and those from the Right Bank typically Merlot.

## DESIGNATION

CHÂTEAU TOUR DE GILET  
BORDEAUX SUPÉRIEUR

## VARIETY

60% Petit Verdot, 15% Cabernet Sauvignon,  
5% Merlot

## VINEYARD

This 2 hectare estate, with an average vine age of 20 years, is planted in the limestone soils of the Ludon-Medoc.

## PROCESS

Fermentation occurs in stainless and concrete vats with 3 pump overs a day for a 28 day maturation. The wine spends 12 months in French oak barrels (20% new each year).

## TASTING

Rich and vibrant aromas and flavors of dark berries (blackcurrant, blackberry) and hints of cherries. Excellent balance and silky tannins. Medium-full body with fine-grained tannins and lots of ripe dark fruits echoing on the chewy finish.

## WINERY

Château Tour de Gilet is in Ludon in the Haut Médoc, home to 5th Growth Ch. La Lagune. The current chateau was built on the foundations of the ancient Abbey de Gilet, which dates from the 12th Century. At that time the vineyard was already surrounded by “jalles” or small criss-crossing drainage canals to help produce wines of higher quality. Today, oenologist Claude Gaudin makes an extraordinary wine at this small property, using techniques such as dense planting in the vineyard and green harvesting to lower the yield, sorting at the harvest and very natural wine making for maximum expression of the fruit.