

Château TAYET 2018

Cuvée Prestige

BORDEAUX SUPÉRIEUR



Location	Macau
Owner	De Schepper family
Technical Director	Jean Michel Garcion
AOC	Bordeaux Supérieur
Soils	Clay and limestone
Surface	10 hectares
Yields	50 hl/ha
Age of the vineyard	25 years on average
Density of plantation	5500 vines/hectare
Grape Varieties	55% Merlot, 35% Cabernet-Sauvignon, 10% Petit Verdot
Viticulture	Our culture methods are traditional and respect the ecosystem of the land where the vines are grown. (HEV certification, level 3 : High Environmental Value). Disbudding, removing of unwanted shoots (suckering), green harvesting, de-leafing.
Wine Making	Cold pre-fermentation maceration, 15 to 30 days in concrete and stainless steel vats. Fermentation separated from each grape variety according to the age of the vines and the soil origin. In order to highlight the aromas, the alcoholic fermentation process is conducted with relatively low temperatures (between 28° and 32° celsius).
Ageing	During 12 monts in oak barrels – 50% new barrels.
Blend	55% Merlot, 35% Cabernet-Sauvignon, 10% Petit Verdot
Tasting	The color of this wine is deep red; the nose is very attractive and delicate, releasing aromas of spices and vanilla. On the palate it is powerful and full-bodied with ripe tannins. The finish is long and returns on delicate aromas of oak