CHÂTEAU TOUR D'AURON

Château Tour d'Auron 2015

Bordeaux Supérieur

ESTATE
Château Tour d'Auron is a small production estate located just outside the Fronsac Appellation, just 3 miles from Pomerol. It was bought in the 1960s by Jean Milhade as a gift to his wife, Helen. In the mid-1980s it was then gifted to Jean's son Gérard and his wife Brigitte, keeping alive a strong family tradition. The vineyard produces a mere 5000 cases of rich, structured wine per year, making it one of the more sought after values in the region.

WINE
Tour d'Auron produces a structured wine from 100% Merlot, reflecting the depth and intensity provided by the structured clay soils in the region.

VINEYARD
Soils: The vineyard at Château Tour d'Auron lies on a plateau adjacent to Fronsac, with excellent southerly exposure. The 32 acre property is planted at a density of 2,850 vines per acre, and the key to the quality of the terroir lies in the blue-white clay soil, rich in iron oxides as well as other minerals and nutrients. The local term for this particular soil is "molasse Fronsadais," and this clay is particularly suited to Merlot, producing wines similar to those of its neighbors in Fronsac.
Grape Variety: 100% Merlot

WINEMAKING
Fermentation: Grapes are sorted upon reception at the winery, and, after passing through the crusher/destemmer, are placed in stainless steel and epoxy resin lined concrete tanks. Prior to fermentation, 20% of the juice in each vat is drawn off to increase the ratio of skin-to-juice and give the wine more concentration. Fermentation occurs naturally with wild yeasts. A long 3-week maceration follows, extracting color and tannin. Fining is with egg whites and the wine is racked clear.
Aging: The wine is matured for 18 months in barriques.

VINTAGE
2015 was an exceptional year here, producing a wine with elegant, refined tannins and great concentration. The bouquet offers notes of truffle, pencil-lead and toffee, while the rich and powerful blue-fruited palate belies the simple Bordeaux Supérieur appellation. Delicious young, this 2015 will repay short-term cellaring.

TASTING NOTE
Medium to deep cherry red, the wine shows excellent intensity and a complex bouquet of truffles, violets and rich fruits. On the palate it is medium to full-bodied with tannins that give structure and frame the black cherry and blueberry fruits. Well balanced, elegant, complex and long.