



PRODUCTA VIGNOBLES  
*talents durables*

# CHATEAU TIMBAU

BORDEAUX RED SUPERIOR



## THE VINEYARD

This region consists of limestone plateaux at around 100m above sea level, hence its name "Bordeaux's high country". Wines of the Bordeaux Supérieur appellation are produced in the vineyard zone of the Gironde. The wines must conform to rigorous quality criteria and are made from grapes from selected vineyard parcels and older vines. The red Bordeaux Supérieur is characterised by great aromatic complexity combining ripe fruits, floral aromas, spice and often a hint of oak.

## WINEMAKING AND AGEING

Destemming and crushing of the grapes. Alcoholic fermentation at controlled temperature with selected yeasts and maceration of the skins. To obtain a wine for ageing, rich in tannins, this takes 3 to 4 weeks. Ageing in barrel for at least 6 months, so that the wine develops its bouquet and its aromas.



### GRAPE VARIETIES

50% Merlot, 40% Cabernet sauvignon, 10% Cabernet franc



### FOOD PAIRINGS

Serve at between 16 and 18°C with meat and cheeses.



### TASTING

Intense, dark red colour. Ripe fruit on the nose with vanilla and elegant oak. Full on the palate, tannic, round, with well-balanced fruit and oak aromas. Evident oak in balance with the fruit aromas. Quite traditional.



### AWARDS AND MEDALS

Millésime 2016 : Medal Silver, BORDEAUX 2018



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