

Château Tour du Roc Milon

Pauillac

Pleasant to drink wine with a good backbone, character and a lot of fruit intertwined with wooden and spicy notes.

LOCATION: Château Tour du Roc Milon belongs to Château Fonbadet which estate already existed in the 18th century but the first mention of its name was in the Feret 1929. It then was classified Cru Bourgeois in 1932. The family Peyronnie, also owner of Ch. Fonbadet has been running it since the 1940s. 20 hectares of vines broken down in 3 distinct entities: 4 hectares of the estate are adjacent to Château Latour and Pichon Comtesse, 3 hectares in the center of Pauillac border Château Lynch Bages and 13 hectares to the north of the appellation are surrounded by the Mouton Rothschild vineyard.

VINEYARD AREA: 20 hectares

SOIL: Slopes of deep gravels.

GRAPE VARIETIES: 60 % Cabernet Sauvignon, 20 % Merlot, 15 % Cabernet Franc, 5% Petit Verdot and Malbec

AGE OF THE VINES: 50 years old

PLANTING DENSITY: 10 000 vines per hectare

YIELD: approximately 50 hectoliters per hectares.

HARVESTING : Natural draining – Ploughing – Phytosanitary protection by integrated agriculture (Lutte raisonnée)- Leaf-thinning on young vines – Leaf removal – Hand-picking and selective sorting out on a table.

WINEMAKING : Total destemming. Traditional winemaking in epoxy covered concrete vats. Vatting during 28 to 35 days. Temperature control through a cold generator.

AGEING : Ageing in barrels during 18 months.
1 Glueing with natural eggwhite.

