

# Château Tour de Mirambeau

## Réserve Rouge 2012

**Bettane et Desseauve**  
14.5/20  
*Facile et harmonieux, ce bordeaux...*

**Wine Enthusiast**  
87  
*Spicy wood adds to the fresh berry...*

**Vino Gusto**  
17/20  
*Waouw, quelle belle bouteille...*

• D E S P A G N E •

« One of the most admirable operations of Bordeaux »

R. Parker

The Despaigne are rooted in the Entre-deux-Mers for over 200 years and continue the family tradition of excellence. As a family company, the Despaigne have made a name for themselves among the great wines of Bordeaux thanks to an innovating know how both in terms of vineyard management and vinification techniques. The Despaigne range offers a wide palette of colors (whites, reds and rosés) and unusual tastes which are recognized and distributed throughout the world.

ISO 14001 certification since 2004  
ISO 9002 certification since 1997



WITH OUR « RÉSERVE » RANGE YOU WILL DISCOVER A WHOLE NEW GENERATION WINES. OUR AIM IS TO PRODUCE READY TO DRINK WINES THAT OFFER GREAT PURITY OF FRUIT AND A SMOOTH TEXTURE.

## Appellation

Bordeaux

## Blending

Merlot : 85%  
Cabernet franc : 10%  
Cabernet-sauvignon : 5%

## Analysis

Alcohol: 12,84 % vol.  
Total Acidity: 3.04 g/L  
Sugar: g/L  
Free SO<sub>2</sub>: 28 mg/L  
Total SO<sub>2</sub>: 94 mg/L

## Terroir

Location : 33420 Naujan-Et-Postiac  
Age of vines (avg.) : 22 years  
Density : 5000 vines/ha  
Average yield : hl/ha  
Soil : Clay, Limestone

## Viticulture

Environmentally-friendly agricultural practices: lutte raisonnée, grassing, green harvest, de-budding, mechanical thinning of the leaves end of June then manual thinning beginning of August.

## Wine making

Alcoholic fermentation during 2 weeks, maceration takes place during 14 days. Malolactic fermentation and ageing in stainless steel vats during 1 year. For 30% of the production ageing in one year old French oak barrels during 6 months.

## Tasting note

This wine exhibits a ruby red colour and an expressive Merlot nose with a mix of blackcurrant, blackberry and black cherry notes and a slight touch of vanilla. It is smooth on the palate and well balanced with characteristic blueberry and liquorice aromas. A toasty but fresh finish.

## Serving temperature

18 °C

## Food pairings

This wine goes well with cheeses and with grilled meat and game after several years of cellaring.