

Château Vieux Taillefer Saint Emilion Grand Cru



The Chateau Vieux Taillefer comes solely from a unique Graves terroir and is the product of an exceptional soil with its gravel vein running below the prestigious Saint Emilion plateau.

Using only Merlot grapes from old vines of at least 60 years old, this wine is aged in 100% new French oak barrels for a period of 12 to 18 months.

The grapes are entirely harvested by hand in crates of 35kg, then transported to the fermenting room and placed on a vibrating sorting table to eliminate petioles, insects, mould, bad berries, dead leaves... The grapes are then sorted on the vibrating table, retaining only the ripest, healthiest berries.

The final phase of harvest reception - the grapes fall by gravity into the fermentation tanks.

The average annual yield is 35 hectolitres per hectare. It is neither filtrated, nor clarified.

Showing through the young wine are notes of mocha, cocoa truffle, and wild blackberry.... If kept for a few years, the wine will develop notes of violet, truffle, undergrowth, and game.....

This wine can either be drunk immediately or kept for 15 to 20 years or more....

An iron fist in a velvet glove....

To be savoured with Tournedos Rossini, hare in wine sauce, Bordeaux style lamprey (Lamproie à la Bordelaise), Eastern dishes such as Tajines as well as grilled meats and ripened cheeses....

- Each bottle is numbered and production is limited to 10 000 bottles
- Packaging: wooden boxes of 6 or 12 bottles