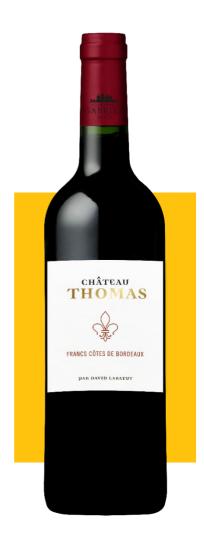


My family has run the estate for four generations. I am very proud to be able to perpetuate the family know- how and to think that our vineyard has grown from 4 to 23 hectares! We maintain impeccably high stan- dards in managing our vines to offer quality wines and ensure that tasting them is a guaranteed pleasure.



Château Thomas

FRANCS CÔTES DE BORDEAUX

Village: Saint Cibard et Lussac

Total surface of the vineyard : 23 hectares

Type of soils : Clay-limestone

Blend of grape varieties: 70 % Merlot, 20 % Cabernet Franc and 10 %

Cabernet Sauvignon

Wine vinification : Cold maceration according to grape quality. A slow start to alcoholic fermentation with pumping over twice a day. Three weeks' gentle maceration at a temperature of 22°C. Aged in cement vats.

Tasting notes: Deep colour with garnet tints. Open on the nose. The palate has a rich tannic structure with aromas of generous, fresh summer berries. Well-balanced, it is crafted with finesse to make a lively, accessible wine. A success.

Wine and Food pairing : Grilled white meats

Awards: Vintage 2016:

GOLD GILBERT ET GAILLARD 2018

GOLD ELLE A TABLE 2018

SILVER DEGUSTATION D'ÉTÉ MUNDUS VINI BIOFACH 2018

SILVER AWC VIENNA 2018

BRONZE INTERNATIONAL WINE AWARDS 2018

BRONZE ACADÉMIE DES VINS ET DE LA GASTRONOMIE

FRANÇAISE 2018

Vintage 2017:

GOLD LYON 2019

GOLD CHALLENGE INTERNATIONAL DU VIN 2019

GOLD BERLINER WEIN TROPHY 2019

GOLD CITADELLE DU VIN 2019