

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 standards 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 medal Gilbert & Gaillard 2018, Gold medal Elle à Table 2018, Silver medal Dégustation d'Été Mundus Vini Biofach 2018, Silver medal AWC Vienna 2018, Bronze medal International Wine Awards 2018, Bronze medal Académie des Vins et de la Gastronomie Française 2018